

UNITED STATES
DEPARTMENT OF AGRICULTURE

FIELD NOTES

BUREAU OF PLANT INDUSTRY
OFFICE OF FORAGE CROPS AND DISEASES

SUGGESTIONS CONCERNING THE TAKING OF FIELD NOTES IN THE OFFICE OF FORAGE CROPS AND DISEASES

The following notes should be expressed as given:

SIZE OF PLAT.—State in fractions of an acre, as $\frac{1}{2}$, $\frac{1}{10}$, etc., or, if nursery rows, length and width of the row in feet.

RATE OF SEEDING.—Pounds per acre.

STAND.—Given in percentages or number of plants in the row.

DATE.—Given in figures, as 9-15 (September 15).

In addition to the above notes, records should be made on kind of soil, character of field, previous crops, preparation of seed bed, and seeding method and other general notes pertinent to the experiment. It is suggested that the numerical system be used in taking other notes when possible and that five different degrees of condition of the character be available for expression.

An example of this system is as follows:

LODGING.—1=prostrate, 3=nearly prostrate, 5=leaning, 7=suberect, 9=erect.

In case degrees between any of the five stages are observable, they may be designated by one of the intermediate numbers, such as 2, 4, 6, 8. The leaders of the various projects will supply the characteristics on which records are desired.

The following space is available for a description of the legends used.

* Beans soaked over Night in water. Boiled in water. one hour and two hours. samples tasted for Texture and Flavor.

Cooking merit

5 = Soft

3 = Medium

1 = Hard

Flavor - merit

5 = Good

3 = Medium

1 = Poor

Splits merit

5 = Cooked Beans sound

3 = Moderately split

1 = Badly split.

Beans cooked as Green Vegetable

51 = slightly

✓ online = Judges Divided

Analysis - Dry Beans

Number	seed color	Days to mature	Mois- ture	Fat	Protein	Ash	Ca-
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03682

19976

19977

19977-1

19977-H

19978

19979

59847

60488

71560

71583

71587

71608

80129

80459

80460

80460-1

80461

80462

80463

80464

80465

* Cooking Data-Dry-beans

Texture Flavor Water
1-hr 2-hrs 1-hr 2-hrs Splits absor.
Gr.

3 4 4 3 4 102.5

2 3 4 3 3 99.0

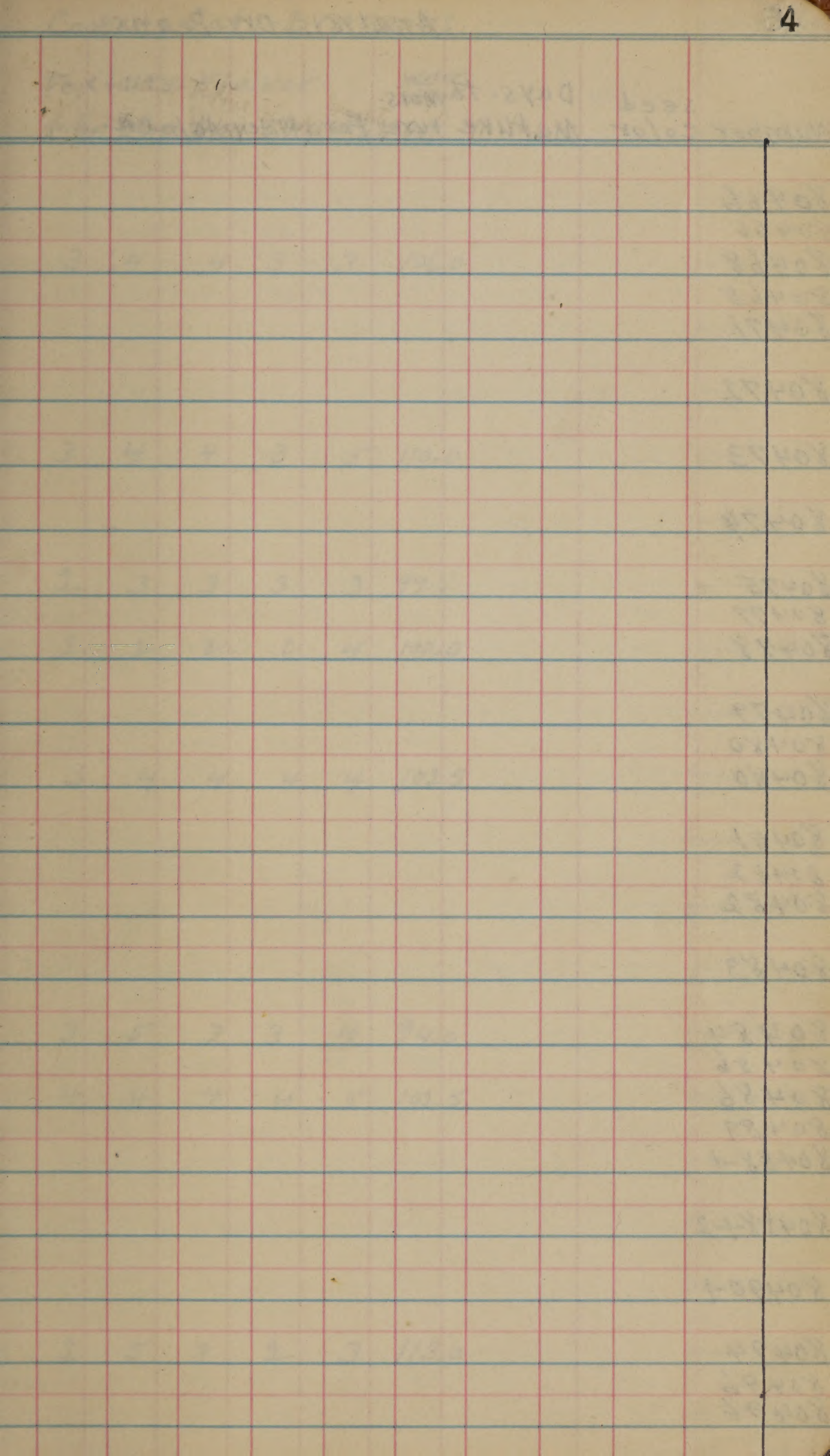
3 5 4 4 3 103.5

4 5 3 4 4 111.5

3 4 3 1 3 101.5

Cooked as Green Vegetable.

cooking Time	Texture	Flavor	Qual ity in %	Date cooked
100"	✓	strong	Poor	
45"	✓	✓	✓	95 8/28
30"	✓	sl. sl.	85	9/26
7"	✓	sl. sl.	84	8/4
12"	✓	sl	68	
27"	✓	✓	✓	90 8/22
26"	✓	✓	sl.	85 9/10
100"	✓			
90"	✓	Poor		
60"	✓	✓	95	8/10
100"		Flat		Tenn-
55"		sl-	sl-	70



Number	seed color	Days. to Mature	Mois- ture	Fat	Protein	Ash	Ca.
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80466

80466

80468

80468

80471

80472

80473

80474

80475

80477

80478

80479

80480

80480

80481

80482

80482

80483

80484

80486

80486

80489

80488-1

80488-1-2

80490-1

80494

80496

80496

Cooking Data-Dry Beans.

Texture Flavor

Water
absor-

1-hr 2-hrs 1-hr 2-hrs splits Gr.

3 4 4 3 3 106.0

3 4 4 3 5 110.0

2 3 3 3 3 99.5

2 2 2 2 4 100.0

3 4 4 4 4 102.5

3 5 3 3 4 94.0

4 4 4 4 5 102.5

2 5 3 2 3 113.0

Cooked as. Green Veg-

Cooking Time	Texture	Flavor			Quality in %	Date cooked
		Waxy	Mealy	sweet	Nutty	
110"		✓	✓	✓	80	Va-
30"		✓		SI-	56.	Home-Ed
180"	SI-			Fair		Canada
95"	SI-			Flat-	Poor	Tenn-
23"	✓			✓	✓	80
100"		✓		Flat.		Canada
14"		✓		✓	80	
165"		✓		Poor Mild	Poor	Tenn-
115"		✓		Flat	Poor	N.H.
72"		✓		✓	72	
61"		SI-		Mild	Fair	N.H.
100"				Mild		Canada
90"	✓			SI-	SI-Good	Tenn-
210"		SI-		✓	Fair	Tenn-
17"	✓			SI-	76	
100"				Strong		Canada
100"		✓			80	Canada
80"				Fair		N.H.

Number	seed color	Days to mature	Mois- ture	Fat	Protein	Ash	Ca.
80497							
80498							
80498							
80671							
80835							
80843							
80847							
81021							
81024							
81025							
81027							
81029							
81029-1							
81030							
81031							
81031							
81031-1							
81032							
81032							
81033							
81034							
81034							
81034-1							
81035							
81036							

Cooking-Data-Dry-Beans-

Texture Flavor

Water
absor

1-hr 2-hrs 1-hr 2-hrs SPlits Gr.

2 3 2 2 4 102.0

7- 4 2 2 3 109.5

3 3 4 3 3 98.0

Cooked as Green - Veg-

Cooking Time	Texture	Flavor	Quality in %	Date Cooked
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120"	Sl-	Flat	Poor	Tenn.
90"	✓	Strong	Poor	N. H.
120"	✓	Mild	40	Canada

120"			✓ Fair	Tenn.
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30"	✓	✓ Sl-	75	8/22
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80"		Flat	Fair	N. H.
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80"		✓	Fair	N. H.
-----	--	---	------	-------

100"	Grainy		80	Canada
------	--------	--	----	--------

120"	✓	Strong	60	
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20"	✓	Sl-	60	
-----	---	-----	----	--

75"	✓	"	Poor	N. H.
-----	---	---	------	-------

29"	✓	✓	100	8/10
-----	---	---	-----	------

12"	✓	Flat	60	9/4
-----	---	------	----	-----

150"	✓	Mild	Poor	Tenn.
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18"	✓	✓	64	
-----	---	---	----	--

55"	✓	Sl	70	Va-
-----	---	----	----	-----

12"	✓	Strong	64	
-----	---	--------	----	--

32"	✓	✓	100	8/10
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Number	seed color	Days-to Mature	Mois- ture	Fat	Protein	Ash	Ca.
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81037

81038

81039

81040

81041

81042

81043

81043

81043

81043-1

81044

81044-1

81045

81654

81661

81667

81761-A

81767

81775

81780

82183

82186

Cooking-data-Dry-Beans.

Texture Flavor

Water
absor

1-hr 2-hrs 1-hr 2-hrs splits Grams

2 3 3 3 4 106.0

3 4 3 3 3 93.5

4 4 4 4 4 102.5

1 3 2 2 5 40.0

3 3 3 3 5 92.5

2 3 2 3 3 102.5

3 5 3 3 4 105.0

2 2 2 1 4 103.5

Cooked as Green Veg-

Cooking Time	Texture	Flavor	Quality in %	Date
	waxy meaty	sweet Natty		cooked

100"	Grainy	strong		Canada
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100"	Smooth		80	Canada
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16"	✓	✓	✓	100 9/4
80"	✓	✓		Very good Tenn-
38"	✓	✓	✓	75 9/14
60"	Smooth			Very good Va-
15"	✓	✓		76 Va

32"	✓	Sl-		80 9/14
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60"	✓	Flat.		Poor Tenn-
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Number	seed color	Days to Mature	mois- ture	Fat	Protein	Ash	Ca-
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82196

82198

82202

82213

82214

82219

82230

82235

82240

82246

82247

82249

82259

82260

82260

82267

82272

82273

82273

82274

82282

82284

Cooking-Data-Dry beans

Texture Flavor

Water
absor

1-hr 2-hrs 1-hr 2-hrs Splits Gr.

4 4 4 4 3 103.0

3 4 4 3 3 102.5

3 4 4 4 3 96.0

3 5 2 3 3 96.0

3 3 3 3 3 108.5

2 3 2 2 5 99.0

Cooked as Green Veg-

cooking Texture Flavor Quality Date
 Time waxymealysweetnutty 2 Cooked

120" sl- Flat Poor Tenn

70" ✓ Fair Tenn

30" ✓ mild 60 9/14

135 ✓ mild Fair Tenn

140" sl- Flat Poor Tenn

60" sl ✓ Good Tenn
 25" ✓ ✓ 80 10/1

13" ✓ ✓ 80

60" ✓ ✓ ✓ Good Tenn
 35" ✓ sl- 60 9/28

35" ✓ ✓ sl 75 9/10

Number	seed Color	Days to mois- Mature ture	Fat	Protein	Ash	Ca-
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82191

82326

82327

82519

82519

82534

82548

82549

82581

82586

82592

82594

83198

83837

83842

83868

83869

83870

83876

83887

83888

83888

Cooking Data - Dry Beans.

Texture Flavor

water
absor.

1-hr 2-hrs 1-hr 2-hrs Splits Gr

2 3 2 2 5 99.0

2 3 2 3 5 96.5

3 4 3 3 4 108.0

3 4 3 3 3 102.0

3 5 3 4 3 102.0

1 2 1 2 3 102.0

3 5 3 3 4 99.0

Cooked As. Green Veg-

Cooking Time	Texture	Flavor	Quality in 8	Date Cooked
	waxy mealy	sweet nutty		

80"	SI-	✓		Fair Tenn
16"	✓	✓	✓	72

85"	✓		Mild	Fair Tenn
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140"	✓		Flat.	Poor Tenn
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30"	✓		Mild	60 9/12
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140"	mushy		Flat	Poor Tenn
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140"	✓		✓	Fair Tenn
18"	✓		Flat	65 9/12

Number	seed color	Days to mois- matureture.	Fat	Protein	Ash	Ca.
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83891

83893

~~83936~~

83896

83900

83901

83910

83936

83944

83944

83945-1-5-1

83947

84590

84591

84608

84618

84619

84627

84629

84648

84663

84664

Cooking Data - Dry Beans

Texture Flavor water absorbed

1-hr 2-hrs 1-hr 2-hrs Splits Grms.

3 5 3 3 4 102.5

3 4 3 3 3 107.0

3 4 3 3 3 98.0

5 5 4 4 3 101.0

2 3 2 2 4 106.5

2 3 3 4 4 107.5

3 5 3 4 3 108.0

2 3 2 2 3 108.0

2 3 2 2 3 104.5

2 3 2 2 3 102.5

3 4 4 3 3 104.0

2 3 3 2 4 102.5

2 3 3 4 5 96.5

2 3 3 2 4 86.5

2 3 2 2 ? 105.0

3 5 3 3 3 99.5

3 4 2 4 3 98.0

Cooked As Green Veg-

Cooking Time	Texture	Flavor	Quality in %	Date	
	Waxy	Mealy	Sweet	Nutty	% Cooked

120"	✓	Flat	Fair	Tenn
20"	✓	✓	80	9/17/34

35"	✓	Undesirable	40	9/28
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20"	✓	✓	80	9/17
45"	✓	Flat	60	9/12

110"	✓	✓	70	9/16
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105"	✓	✓	Good	Tenn
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25"	✓	✓	68	9/16
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Number	seed Color	Days to mature	Mois- ture	Fat	Protein	Ash	Ca.
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84670

84692

84693

84694

84703

84721

84724

84732

84734

84735

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84741

84742

84744

84745

84746

84747

Cooking Data-Dry Beans.

Texture Flavor ^{water}_{absor.}

1-hr 2-hrs 1-hr 2-hrs Splits Gr.

1	2	1	1	4	103.0
2	3	2	2	4	113.5
2	3	1	2	4	104.0
3	5	3	3	4	99.0
3	4	3	3	4	105.0
2	3	3	4	3	97.0
2	3	3	4	?	96.0
2	3	2	2	3	102.0
3	5	3	4	3	100.5
4	5	3	4	3	98.0
4	5	3	4	4	100.0
2	3	2	2	3	106.5
3	5	4	4	4	112.5
2	3	2	2	3	102.5
3	4	4	4	5	105.0
2	2	2	2	5	109.0
4	5	3	4	3	100.0
4	5	3	3	4	95.5
2	3	3	3	?	98.0
2	3	3	2	4	85.0

Cooked as Green Veg-

Cooking Time	Texture	Flavor	Quality	Date
	Waxy	Mealy	Sweet	Nutty

60"	✓	✓	Fairly Good	Tenn
30"	✓	✓	80	9/19
60"	✓	Sl.	Fairly Good	Tenn
?	✓	✓	Sl.	75 10/3
30"	✓	Mild	55	9/28
30"	✓	✓	Sl.	95 9/17
20"	✓	Flat	60	10/3

Number	seed Color	Days to mois- mature ture	Fat	Protein	Ash	Ca
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84748

84784

84784

84785

84786

84786

84787

84797

84812

84814

84816

84819

84896

84906

84907

84908

84910

84915

84916

84918

84918

84919

84922

Cooking-Data-dry-Beans.

Texture Flavor

water
absor.

1-hr 2-hrs 1-hr 2-hrs Splits Gr.

1 3 1 2 4 92.5

3 4 3 3 5 102.0

3 4 3 3 ? 107.5

4 5 3 4 3 106.0

3 5 3 3 3 106.0

3 4 3 3 4 105.5

4 5 3 3 3 103.0

3 5 3 3 3 103.5

2 4 3 3 3 120.5

1 3 3 2 4 101.0

2 3 3 3 3 102.5

2 3 1 1 4 79.5

3 5 3 3 3 93.0

Cooked as Green Veg-

Cooking Time	Texture	Flavor	Quality	Date	
	waxy	mealy	sweet	Nutty	1 st 8 Cooked

?	✓	✓	Good	Tenn
	✓	SI-	SI-	80 10/3

20"	✓	✓	very Good	Tenn
	✓	SI-	70	9/28

15"	✓	Mild	60	9/26
260"	✓	✓	Fair	Tenn.
16"	✓	Mild	56-	

Number	seed color	Days to Mois- mature ture	Fat	Protein	Ash	Ca
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84924

84928

84931

84932

84933

84937

84939

84946-1

84955

84958

84961

84963

84968

84975

85000

85010

85014

85073

85076

85079

Cooking-Data-Dry-Beans-

Texture Flavor Water
1-hr 2-hrs 1-hr 2-hrs Splits Gr. absor-

4 5 3 3 3 99.0

3 4 2 3 ? 107.0

3 4 3 3 3 103.5

2 3 1 3 ? 108.0

3 4 2 2 4 89.0

2 5 2 3 3 103.0

3 5 3 3 4 108.0

2 3 3 2 4 104.0

2 3 2 2 4 109.5

2 3 2 2 ? 110.0

Cooked as Green Veg-

cooking Texture Flavor ^{Quality} Date
Time Waxy Mealy Sweet Nutty % Cooked

9" ✓ Flat 52

30" ✓ ✓ 90 9/4

35" ✓ ✓ 51- 84 9/6

90" ✓ ✓ 51- Fairly Good Tenn

? ✓ Mild 60 70/3

75" ✓ ✓ Very Good Tenn

Number	seed color	Days to Mois- Mature ture	Fat	Protein	Ash	Ca.
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85204

85221

85272

85275

85332

85342

85348

85352

85354

85355

85356

85384

85385

85391

85398

85417

85456

85475

85507

85509

85523

Cooking-Data-Dry-Beans.

Texture Flavor

Water
absor-

1-hr 2-hrs 1-hr 2-hrs Splits Gr.

2 3 2 2 5 104.0

3 4 4 5 4 101.0

3 5 3 3 3 87.0

3 5 3 4 3 91.0

3 4 3 4 4 104.5

3 4 3 4 5 101.0

3 4 4 4 4 109.5

2 3 4 3 5 86.0

3 5 3 3 3 89.0

2 3 1 1 4 88.0

3 4 4 4 4 105.0

3 4 3 4 3 105.5

3 4 4 4 4 106.0

Cooked As Green Veg-

cooking Texture Flavor Quality Date
Time waxy mealy Sweet Nutty % Cooked

14" ✓ ✓ ✓ 75 8/28

33" ✓ SI- 60 9/6

30" ✓ Mild 65 9/12

45" ✓ SI- 60 9/12

120" ✓ Mild Fair Tenn

75" ✓ Mild Fair Tenn

35" ✓ ✓ 86 9/19

35" ✓ ✓ 80 9/19

40" ✓ ✓ ✓ 100 9/10

25" ✓ ✓ SI- 100 9/26

18" ✓ mild 50 8/22

35" ✓ ✓ 96 9/6

Number	Seed Color	Days to Mois- Mature ture	Fat	Protein	Ash	Ca.
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85532

85533

85541

85555

85568

85578

85589

85590

85595

85597

85652

85652

85652

85666

85666

85667

85872

85873

85903

86002

86007

86008

86011

Cooking-Data-Dry-Beans.

Texture Flavor Water
absor.

1-hr 2-hrs 1-hr 2-hrs Splits Gr.

3 5 3 3 3 90.5

3 4 4 5 3 108.0

3 4 3 3 2 106.0

2 3 3 3 3 103.5

2 2 3 3 3 108.5

3 4 4 4 4 102.0

2 3 2 2 3 105.0

2 4 2 4 5 89.0

2 5 4 4 4 104.0

3 5 3 4 2 100.0

Cooked as Green Veg

cooking Texture Flavor Qual-date
Time waxy mealy sweet Nutty % cooked

33" ✓ 81- 76

30" ✓ ✓ 81- 84 9/6

45" ✓ ✓ ✓ 85 9/10

9" ✓ 81- 68

85" ✓ Mild 78 Va

270" ✓ ✓ Fair Tenn

10" ✓ Mild 70 8/28

30" ✓ ✓ ✓ 90 Va-

10" ✓ 81- 68

11" ✓ 81- 65 8/22

Number	seed color	Days to mature	Mois- ture	Fat.	Protein	Ash	Ca.
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86012

86016

86019

86021

86022

86022

86022-1

86023

86024

86025

86032

86038

86040

86044

86047

86067

86089

86100

86101

86103

86113

86121

86122

Cooking Data - Dry Beans

Texture Flavor Water
1-hr 2-hrs 1-hr 2-hrs Splits absor-
Gr-

2 3 2 3 3 100.5

2 2 1 1 4 109.0

2 4 3 3 3 104.0

3 4 2 3 3 103

3 5 4 3 3 109.5

4 4 3 3 3 110.5

Cooked as Green Veg.

cooking Texture Flavor^{Quality} Date
Time waxy meal/sweet Nutty % cooked

78"	✓	sl-	Poor	N-H.
22"		Flat.		
90"	✓	✓	Fair	Tenn.

70"		sl-	Mild	Fair N-H.
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21"	✓	mild ✓	65	8/28
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77"	✓	Flat	Poor	N-H
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85"	✓	Flat.	70	Va
95"	✓	Flat	Poor	N-H.

Number	Seed color	Days to mature	Mois- ture	Fat	Protein	Ash	Ca.
86123							
86125							
86129							
86130							
86133							
86137							
86142							
86147							
86151							
86152							
86153							
86405							
86409							
86410							
86411							
86412							
86413							
86416							
86417							
86418							
86433							

Cooking Data - Dry Beans

Texture Flavor Water
absor-

1-hr 2-hrs 1-hr 2-hrs Splits Gr-

2 4 1 3 4 91.5

3 5 3 3 5 100.0

1 2 1 1 5 87.0

3 5 4 4 2 101.5

4 4 4 4 4 105.0

Cooked as Green Veg.

cooking Time	Texture	Flavor	Qual- ity	Date
	Waxy	Mealy	Sweet	Nutty
53"		Sl-	Strong	Poor N.H.

70"		✓	Flat.	Poor Tenn.
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78"		Sl-	✓	Good N.H.
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81"		✓	Mild	Good N.H.
-----	--	---	------	-----------

25"		✓	✓	✓	95 8/22
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80"			Strong	Poor N.H.
-----	--	--	--------	-----------

35"		✓	✓	Sl.	80 9/21
-----	--	---	---	-----	---------

Number	Seed color	Days to mature	Mors- ture	Fat	Protein	Ash	Ca.
86453							
86458							
86458							
86474							
86483							
86488							
86491							
86495							
86506							
86509							
86518							
86751							
86877							
86880							
86883							
86885							
86890							
86913							
86918							
86919							
86923							
86932							

Cooking-Data-Dry-Beans.

Texture Flavor

Water
absor-

1-hr 2 hrs 1-hr 2 hrs SPlits Gr.

2 3 2 2 4 106.5

2 3 4 3 4 97.0

3 4 3 4 4 109.0

3 4 2 2 3 110.0

2 3 2 2 5 98.0

4 4 3 3 3 105.5

2 4 3 3 3 103.5

4 4 2 2 3 103.0

3 5 3 3 4 103.5

3 5 3 3 3 107.0

4 5 4 4 3 103.5

3 4 3 4 3 107.0

Cooked as Green Veg-

Cooking Time	Texture	Flavor	Quality	Date
	waxy meal	sweet	Nutty	2 Cooked

75"	✓	Mild	Fair	Tenn
29"	✓	✓	76	
65"		Sl-	Fair	

90"	mushy	Mild	Fair	Tenn.
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15"	✓	✓	80	10/1
-----	---	---	----	------

30"	✓	Mild	75	9/28
-----	---	------	----	------

30"	✓	✓	✓	90 10/1
-----	---	---	---	---------

Number	Seed color	Days to mature	Mois- ture	Fat	Protein	Ash	Ca.
86939							
86940							
86948							
86948-1							
86964							
86981							
86988							
87002							
87003							
87012							
87073							
87073							
87076							
87079							
87080							
87536							
87555							
87596							
87600							
87608							
87612							

Cooking-Data-Dry-Beans.

Texture Flavor water
1-hr 2-hrs 1-hr 2-hrs splits absor-
Gr-

1 2 2 2 3 99.5

3 5 3 3 3 105.0

2 4 3 4 4 102.0

4 5 4 4 4 96.5

3 4 3 4 2 104.0

3 5 3 4 4 112.0

3 5 4 4 4 106.0

3 5 3 4 3 108.0

4 5 4 4 4 90.5

4 5 4 4 4 101.5

Cooked - AS - Green Veg.

Cooking Time	Texture	Flavor	Quality	Date
	waxy mealy	sweet Nutty	%	Coolred

105"		✓	✓	Fair Tenn
------	--	---	---	-----------

25"	✓		✓	Sl- 90 10/1
-----	---	--	---	-------------

45"				Bad
-----	--	--	--	-----

90"	✓		✓	Good Tenn
-----	---	--	---	-----------

25"	✓		Flat	70 10/1
-----	---	--	------	---------

30"	✓		✓	80 9/19
-----	---	--	---	---------

40"	Smooth			Good
-----	--------	--	--	------

45"	smooth			Good
-----	--------	--	--	------

20"	✓		Mild	75 9/12
-----	---	--	------	---------

20"	✓		Mild	60 9/26
-----	---	--	------	---------

26"	✓	✓	Sl-	85 9/4
-----	---	---	-----	--------

number	seed color	days to mois- mature	Fat.	Protein	Ash	Ca.
--------	------------	-------------------------	------	---------	-----	-----

87614

87615

87616

87621

88290-1

88475

88475

88481

88489

88818

88823

88825

89127

89128

89143

89146

89151

89154

89160

90211

90221

Cooking Data - Dry Beans

Texture Flavor

Water
absor-

1-hr. 2-hrs 1-hr 2-hrs Split Gr.

4 5 4 4 4 110.0

1 2 2 2 5 99.0

2 4 2 1 3 100.5

2 4 2 3 2 106.0

Cooked as Green Veg-

cooking Time	Texture	Flavor	Qual- ity	Date
	waxy mealy	sweet nutty	%	cooked

150 8"	✓	✓	sl- mild	Fair Tenn 60
-----------	---	---	-------------	-----------------

15"	✓	✓	✓	84
-----	---	---	---	----

38"	✓	✓	✓	85 8/28
-----	---	---	---	---------

30"	✓		Flat	55 9/14
-----	---	--	------	---------

60"	smooth	r	Good	
-----	--------	---	------	--

Number	Seed Color	Days to Mors- matureture	Fat.	Protein	Ash	Ca.
--------	---------------	-----------------------------	------	---------	-----	-----

90233

90236

90240

90243

90389

90498

90503

90505

90505-1

91086

91100

91109

91348

91560

91561

91684

91703

91713

91716

91729

Cooking-Data-Dry Beans.

Texture Flavor

Water
absor-

1-hr 2-hrs 1-hr 2-hrs Splits Gr.

3 5 4 4 3 101.0

3 4 3 3 3 102.0

2 3 2 2 3 103.0

3 5 2 3 3 96.0

3 4 3 3 3 103.0

3 4 3 3 5 113.0

3 4 2 3 3 105.0

3 4 3 4 3 106.0

Cooked As Green Veg-

cooking Time	Texture	Flavor	Qual- ity %	Date cooked
	waxy	mealy	sweet	Nutty
150"		SI-	✓	Per Tenn
35"		✓	✓	SI- 70 9/10

22" ✓ Flat 52

35" ✓ ✓ 85 9/21

35 ✓ Flat 64

100' ✓ ✓ 70

60" ✓ = ✓ Good Tenn

120" SI- Flat. Fair Tenn

10" ✓ ✓ 76

Number	seed color	Days to mois- matureture	Fat.	Protein	Ash	Ca.
--------	---------------	-----------------------------	------	---------	-----	-----

92286

92602

92627

92627

92644

92671

93508

95352

95645

95727

95733

95780

95784

95791

95838

95849

95871

95876

95903

95948

95955

95959

95959

95976

Cooking Data - Dry Beans -

Texture Flavor Water
absor-

1-hr 2-hrs 1-hr 2-hrs SP/lt Gr.

1 2 2 2 5 100.0

3 5 3 3 4 109.5

Cooked as Green-Veg

cooking Texture Flavor Quality Date
Time waxy mealy sweet Nutty % Cooked

80"	✓	SI-SY	Fair N.H
90"	✓		
90"	✓	Mild	Good

25"	✓	✓	SI- 85 9/26
-----	---	---	-------------

90"	✓		Fair Tenn
-----	---	--	-----------

100"	✓	Flat	Poor Tenn
------	---	------	-----------

90"	SI-	SI-	Fairly Good Tenn.
-----	-----	-----	-------------------

90"	SI-	✓	Fairly Good Tenn
-----	-----	---	------------------

105"	✓	Mild	Fair Tenn.
------	---	------	------------

20"	✓	Mild	64
-----	---	------	----

30"	✓	Mild	75 9/21
-----	---	------	---------

105"	✓	Mild	Fair Tenn.
------	---	------	------------

30"	✓	SI-	75 9/19
-----	---	-----	---------

Number	seed color	days to mature	mois- ture	Fat	Protein	Ash	Ca.
--------	---------------	-------------------	---------------	-----	---------	-----	-----

95980

96002

96018

96063

96068

96075

96086

96100

96109

96112

96115

96118

96132

96133

96158

96167

96170

96176

96262

96263

Cooking-Data-Dry-Beans

Texture Flavor

Water
absor

1-hr 2-hrs 1-hr 2-hrs Splits Gr.

3 4 3 4 3 106.5

3 4 2 3 4 102.0

3 4 3 3 3 90.5

3 4 3 3 3 110.5

Cooked as Green Veg.

Cooking Time	Texture	Flavor	Quality %	Date Cooked
20"	✓	✓	72	
105	Mushy	Flat	Poor	Tenn.
105"	sl-	Mild	Poor	Tenn
100"	✓	sl-	Fair	Tenn
90"	✓	sl-	Fairly Good	Tenn.
100"	✓	✓	Fair	Tenn
24"	✓	Mild	68	
11"	✓	Mild	76	
120"	sl-	Flat	Poor	Tenn
180"	sl-	Flat	Poor	Tenn
13"	✓	✓	80	9/4
15"	✓	Mild	68	
180"	sl-	Flat	Poor	Tenn.
90"	sl-	sl-	Fairly Good	Tenn.

Number	seed. Color	Days to Mature	mois- ture	Fat.	Protein	Ash.	Ca
--------	----------------	-------------------	---------------	------	---------	------	----

96267

~~86269~~

96269

96545

96562

96562

96576

96594

96596

96612

96664

96674

96691

96739

96741

96743

96745

96749

96818

96865

96869

96880

Cooking-Data-Dry-Beans-

Texture Flavor

Water
absor

1-hr 2-hrs 1-hr 2-hrs splits Gr.

3 4 3 3 4 102.0

3 4 3 3 4 100.0

3 5 4 3 3 106.0

3 5 3 3 2 105.0

Cooked as Green Veg.

cooking Time	Texture waxy Mealy	Flavor Sweet Nutty	Qual- ity %	Date cooked
-----------------	-----------------------	-----------------------	----------------	----------------

75"	sl-	sl-	Fair	Tenn.
-----	-----	-----	------	-------

60"		sl-	Mild	Fair Tenn.
-----	--	-----	------	------------

30"		✓	Flat	65 9/21
-----	--	---	------	---------

21"		✓	✓	80
-----	--	---	---	----

90"	sl-		Mild	Fair Tenn.
-----	-----	--	------	------------

11"	✓		sl-	76
-----	---	--	-----	----

60"	sl-	sl-		fair Tenn
-----	-----	-----	--	-----------

19"	✓		mild	56.
-----	---	--	------	-----

65"	sl-	sl-		Fair Tenn
-----	-----	-----	--	-----------

30"	✓		mild	60 9/12
-----	---	--	------	---------

120"	Mushy.		Flat.	Poor Tenn.
------	--------	--	-------	------------

180"	sl-		Mild	Poor Tenn
------	-----	--	------	-----------

30"	✓		mild	75 9/14
-----	---	--	------	---------

Number	seed color	Days to mois- mature ture	Fat.	Protein	Ash	Ca.
--------	---------------	------------------------------	------	---------	-----	-----

96885

96891

96898

96911

96960

97015

97049

97159

102182

Cooking Data-Dry Beans-

Texture Flavor

Water
Absor

1-hr 2-hrs 1-hr 2-hrs Splits Gr.

3 5 3 5 4 106.0

3 5 3 3 2 106.0

3 4 3 2 4 107.0

Cooked as Green Veg.

Cooking Time	Texture	Flavor	Quality	Date
	waxy	meal	sweet	Nutty
120"	sl-		Mild	Fair Tenn
60"		✓	✓	Fairly Good Tenn
11"	✓		Mild	80-
70"		✓	Flat.	Poor. Tenn.
65"	sl-		sl-	Fair. Tenn.
7"	✓		✓	75 8/4

120"

sl-

Mild Fair Tenn

60"

✓

✓ Fairly Good Tenn

11"

✓

Mild 80-

70"

✓

Flat. Poor. Tenn.

65"

sl-

sl-

Fair. Tenn.

7"

✓

✓

75 8/4

Number	seed color	Days to mature	mois- ture	Fat	Protein	Ash	Ca
Arksoy							
Biloxi							
Chiquita							
Delsta							
Delnoshat							
Dixie							
Dunfield							
Easycool ²⁹							
Haberlandt							
Hahto							
Harbinsoy							
Herman							
Illini							
Mam. Yellow							
Mamredo							
Manchu.							
Mandarin							
Mansoy							
Med. Green							
Midwest							

Cooking-Data-Dry-Beans-

Texture Flavor

Water
Absor

1-hr 2-hrs 1-hr 2-hrs Splits Gr-

2 3 2 3 4 100.5

3 5 3 3 4 101.0

4 4 3 4 5 101.0

3 5 4 4 3 103.0

2 3 2 2 5 93.0

2 2 2 2 4 105.0

2 2 2 2 5 103.0

3 3 2 3 4 106.0

3 3 2 3 4 103.0

3 4 2 2 4 106.0

2 3 2 2 4 75.0

Cooked as Green Veg.

cooking Time	Texture	Flavor	Qual- ity %	Date cooked
	waxy Mealy	Sweet Nutty		

?	✓	sl- sl-	80	8/28
---	---	---------	----	------

?	✓	✓ ✓	85	10/3
---	---	-----	----	------

?	✓	sl- sl-	60	8/28
---	---	---------	----	------

Number	seed color	Days to mature	Mois- ture	Fat	Protein	Ash.	Ca.
Minsoy							
Mulden							
Nankin							
Rokusun							
Soysoy							
Tokyo-Ark.							
Tokyo-Ar.							
Tokyo-N.C.							

Cooking Data - Dry Beans.

Texture Flavor

water
absor-

1-hr 2-hrs 1-hr 2-hrs Splits Gr.

2 2 2 2 5 100.0

2 3 2 3 4 105.0

3 5 4 4 3 101.0

1 2 1 1 3 114.0

4 5 4 5 5 100.5

1 2 1 1 4 99.0

Cooked as Green Veg -

cooking Time	Texture	Flavor	Qual- ity	Date
	waxy	mealy	sweet	Nutty
40"	✓	✓	✓	96 10/12

40"

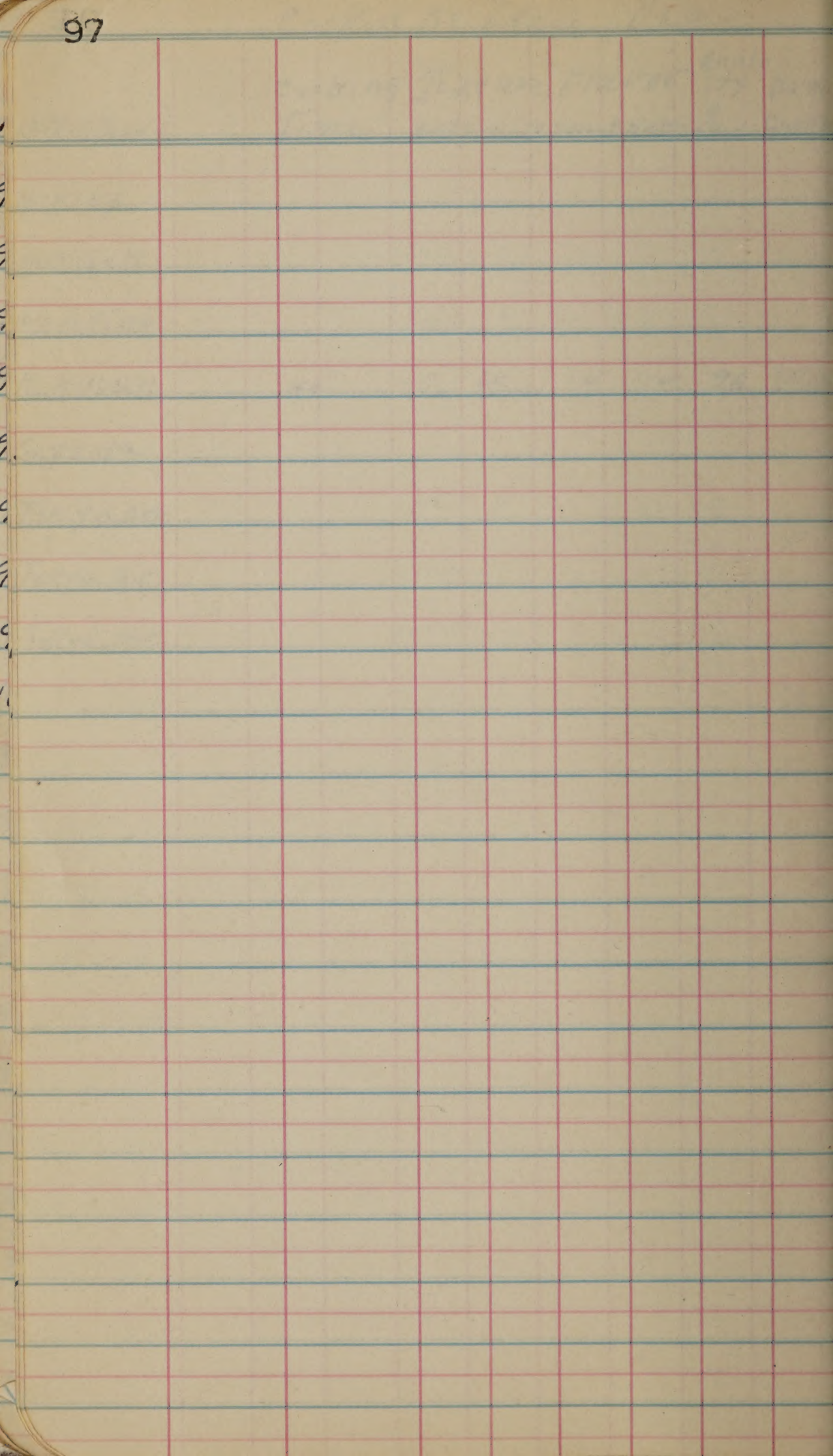
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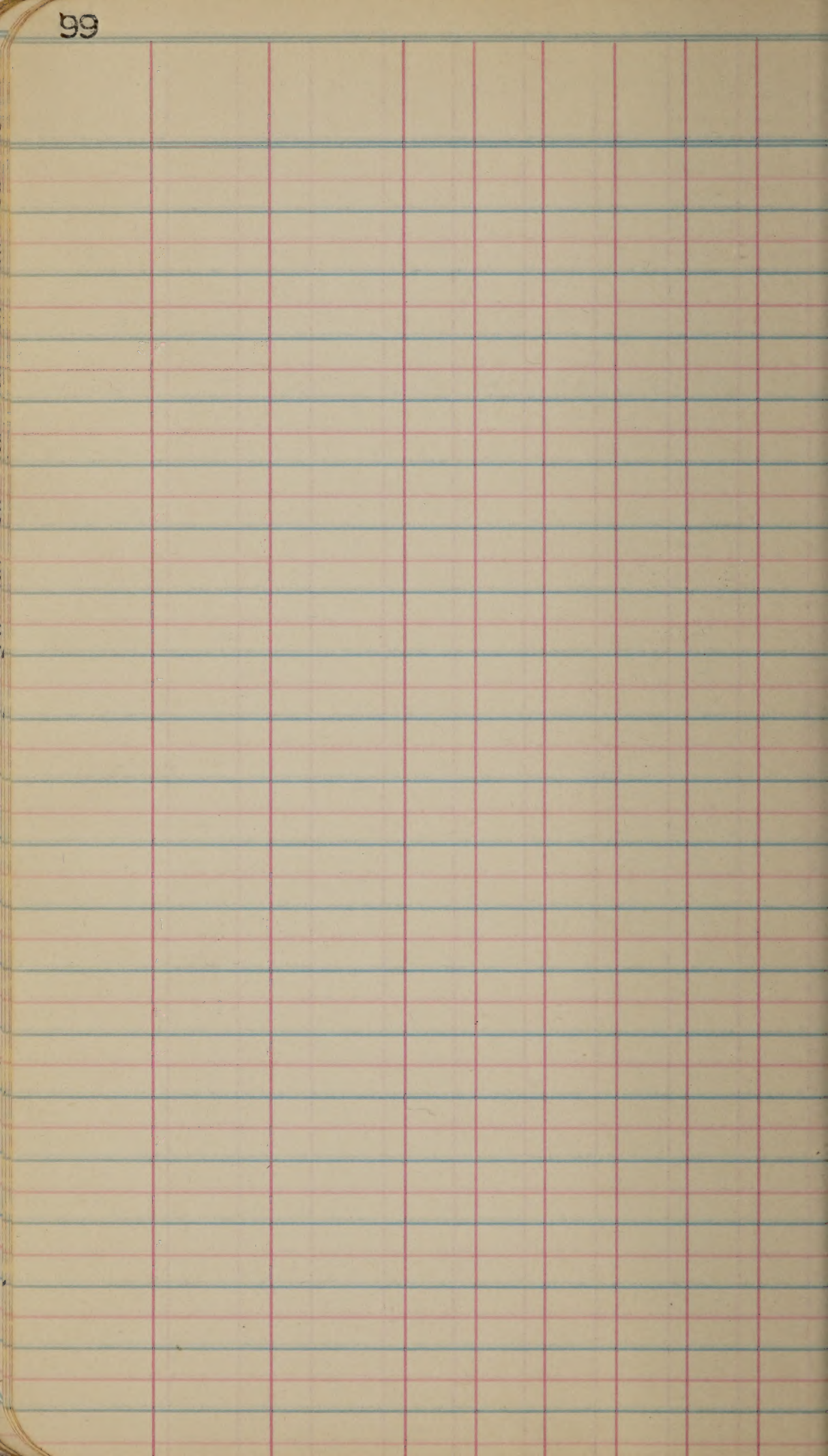
✓

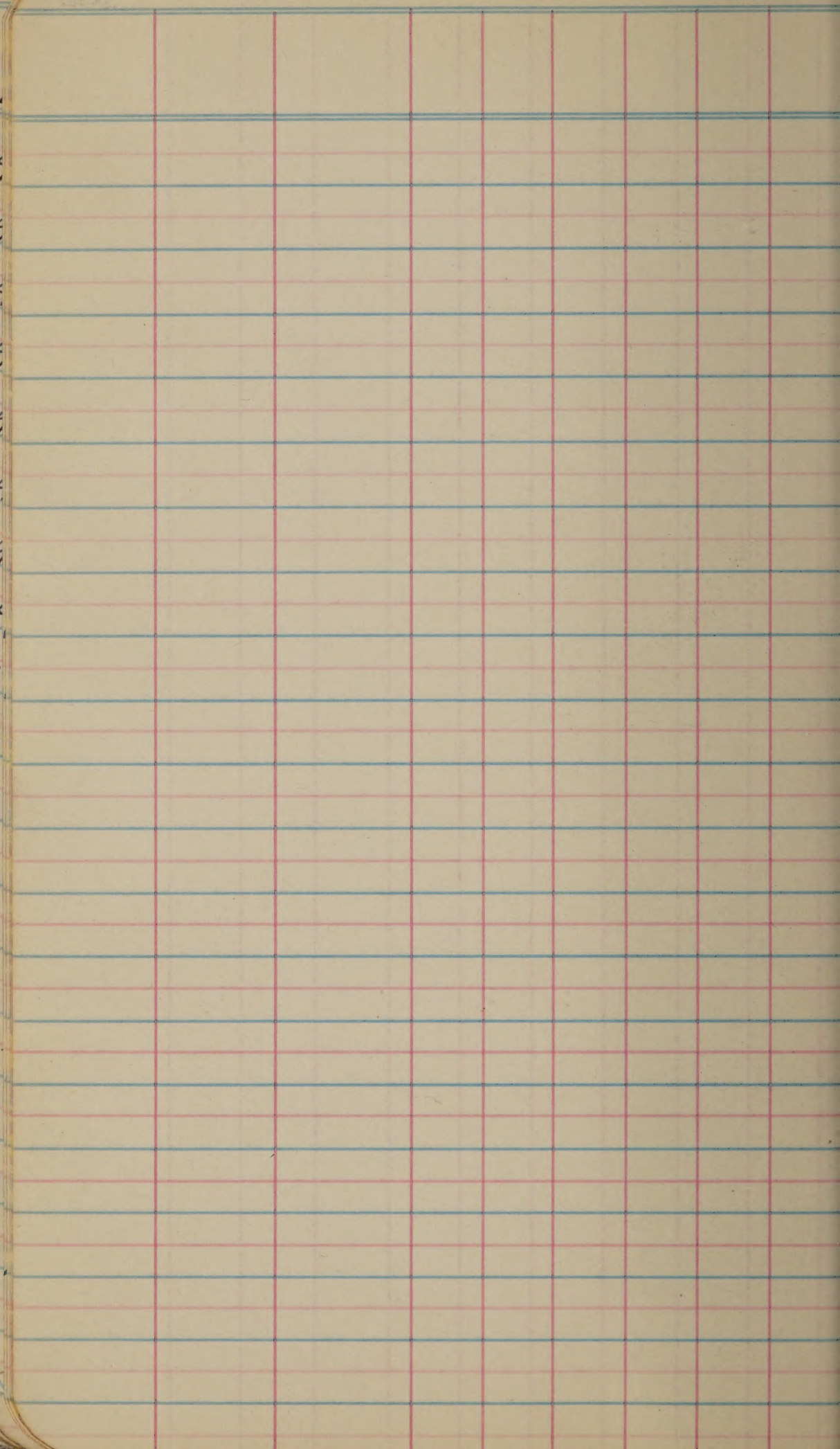
✓

96

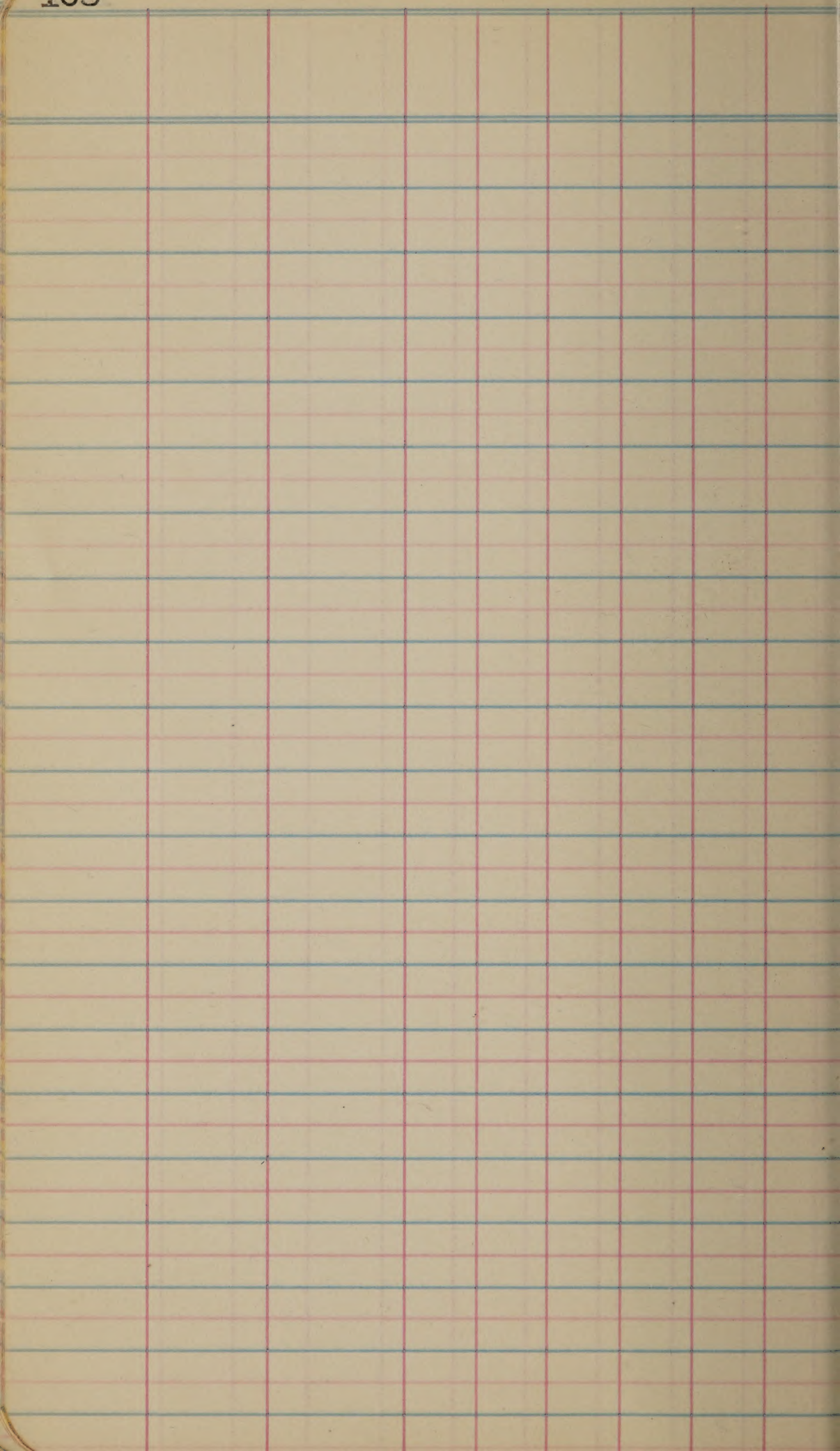
10/12

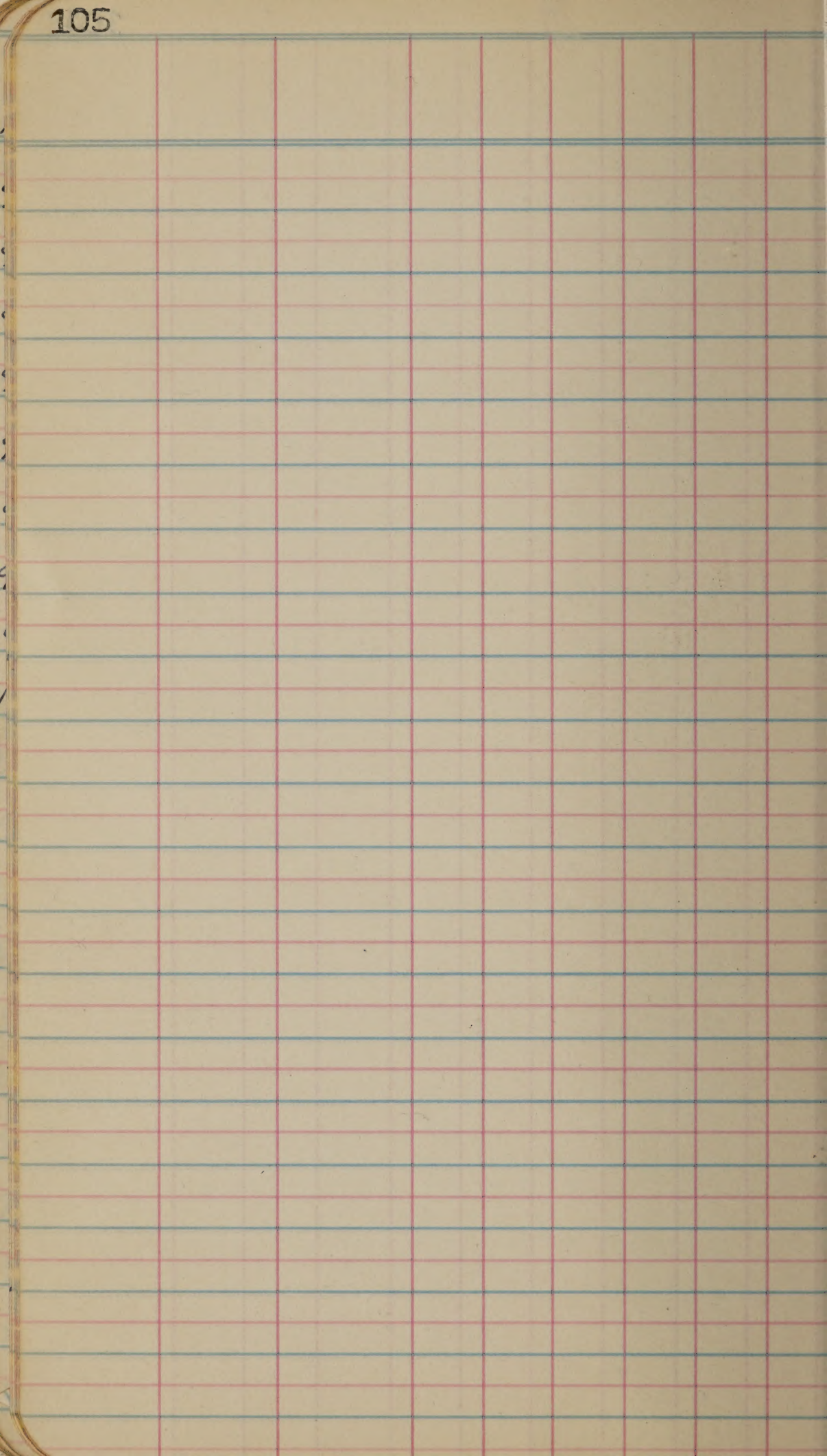


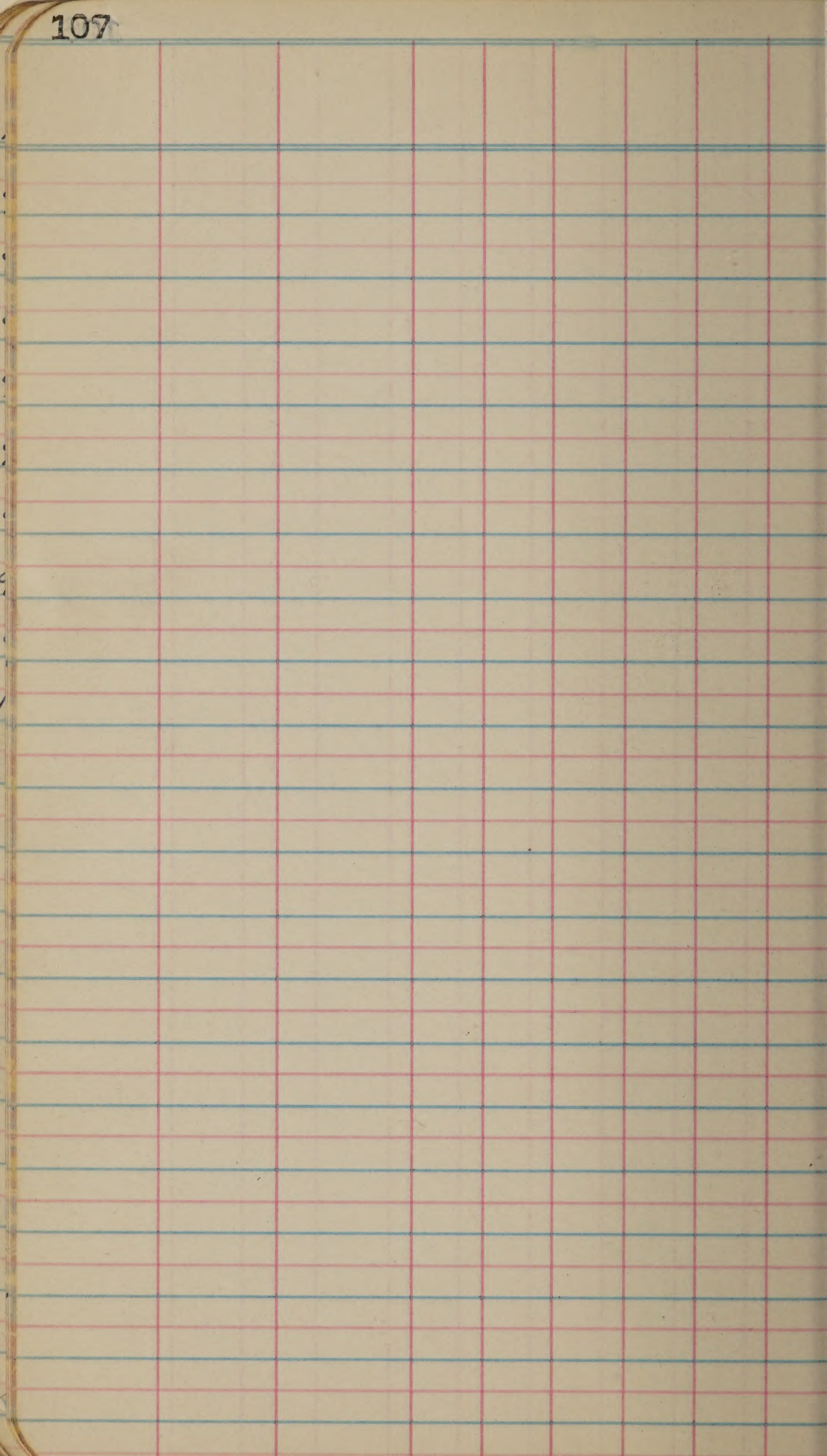


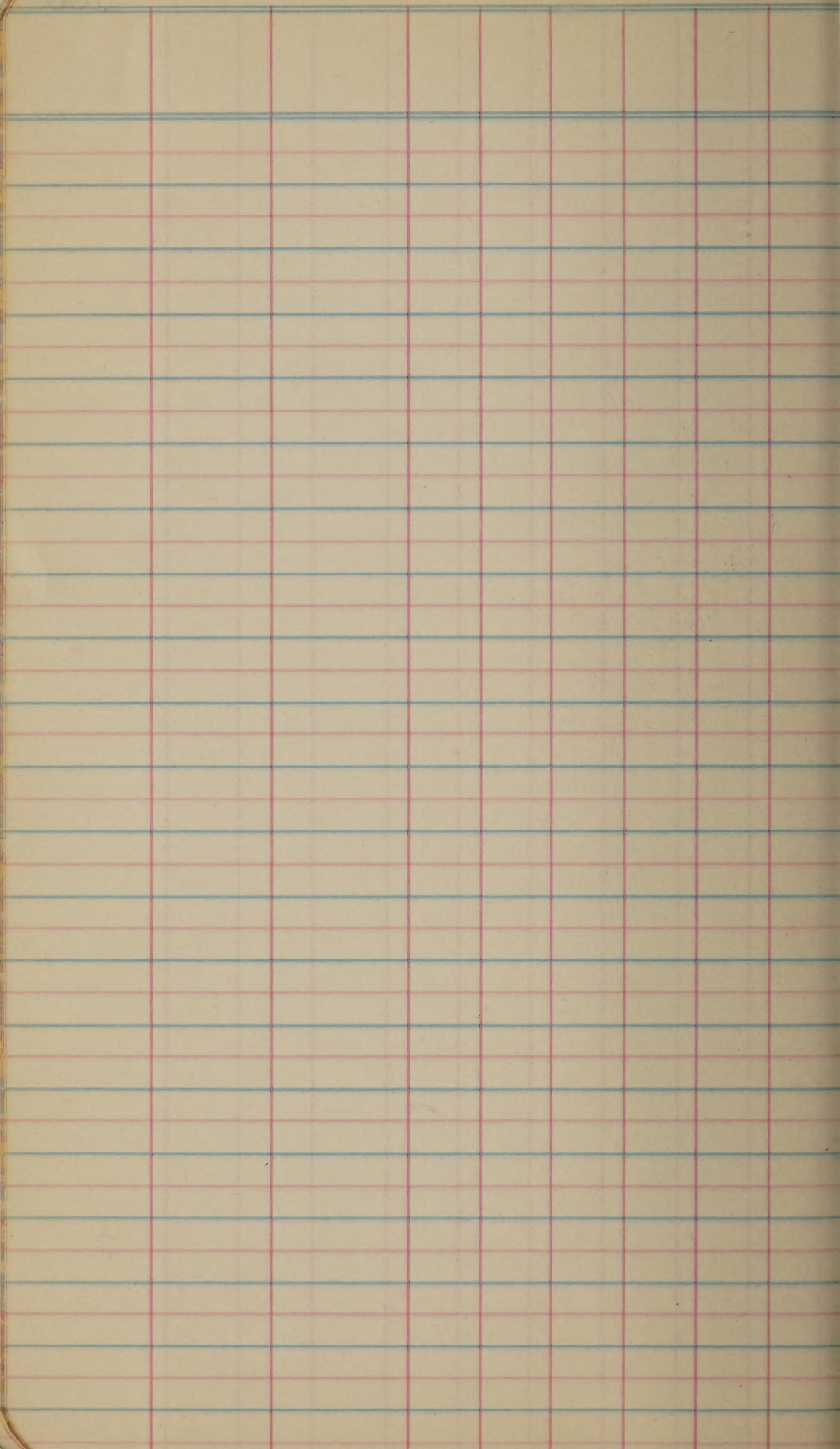


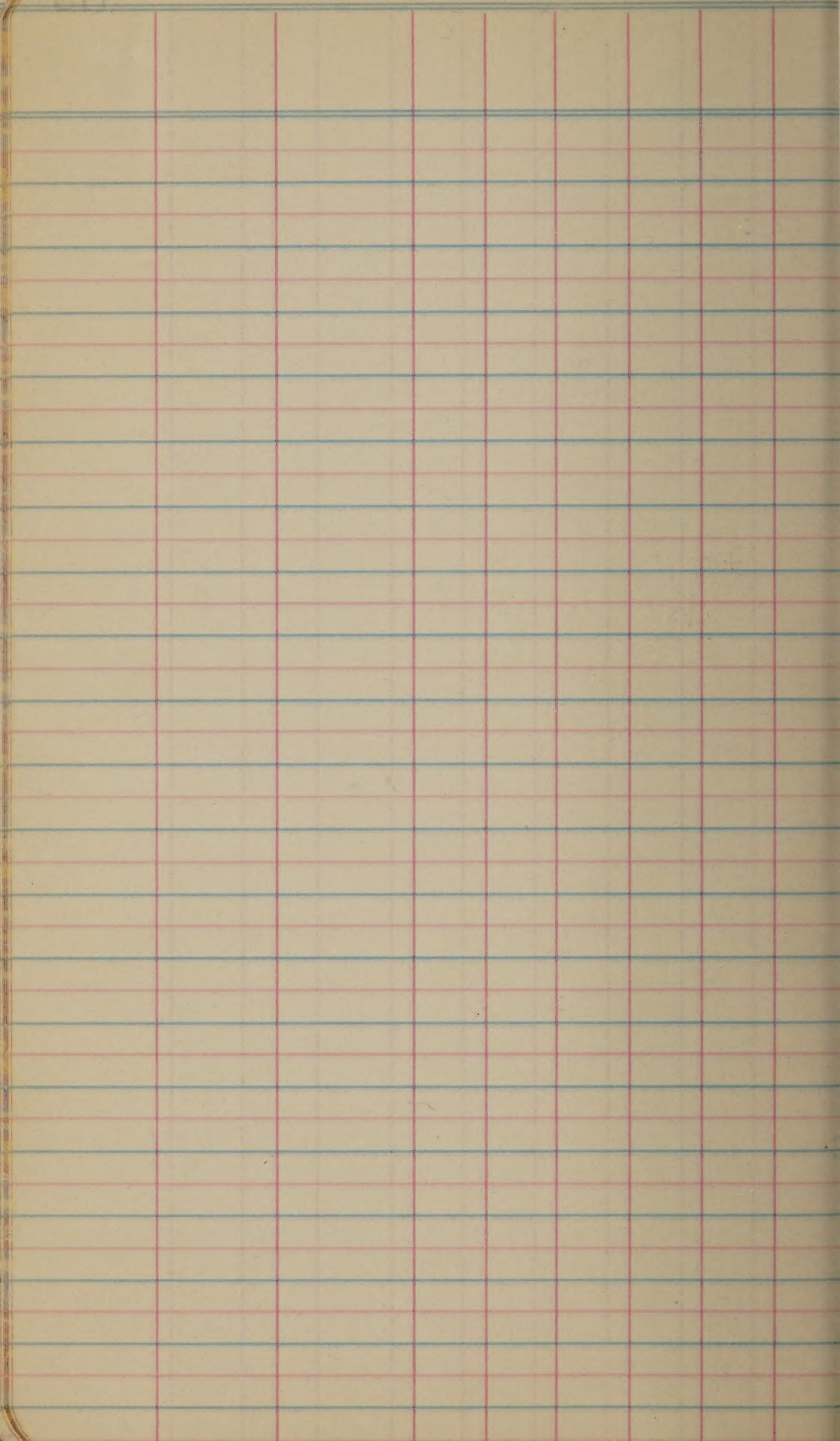
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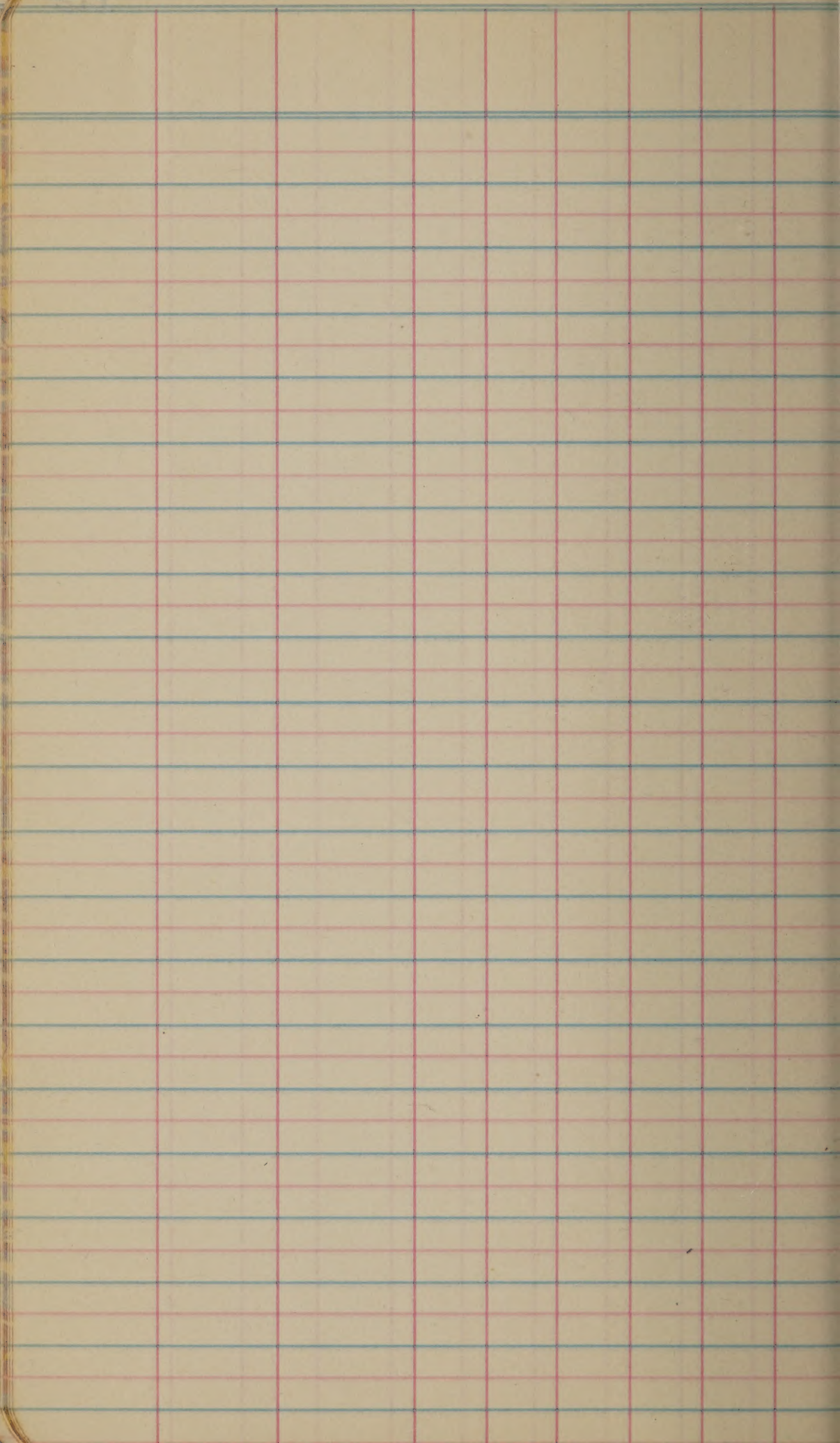


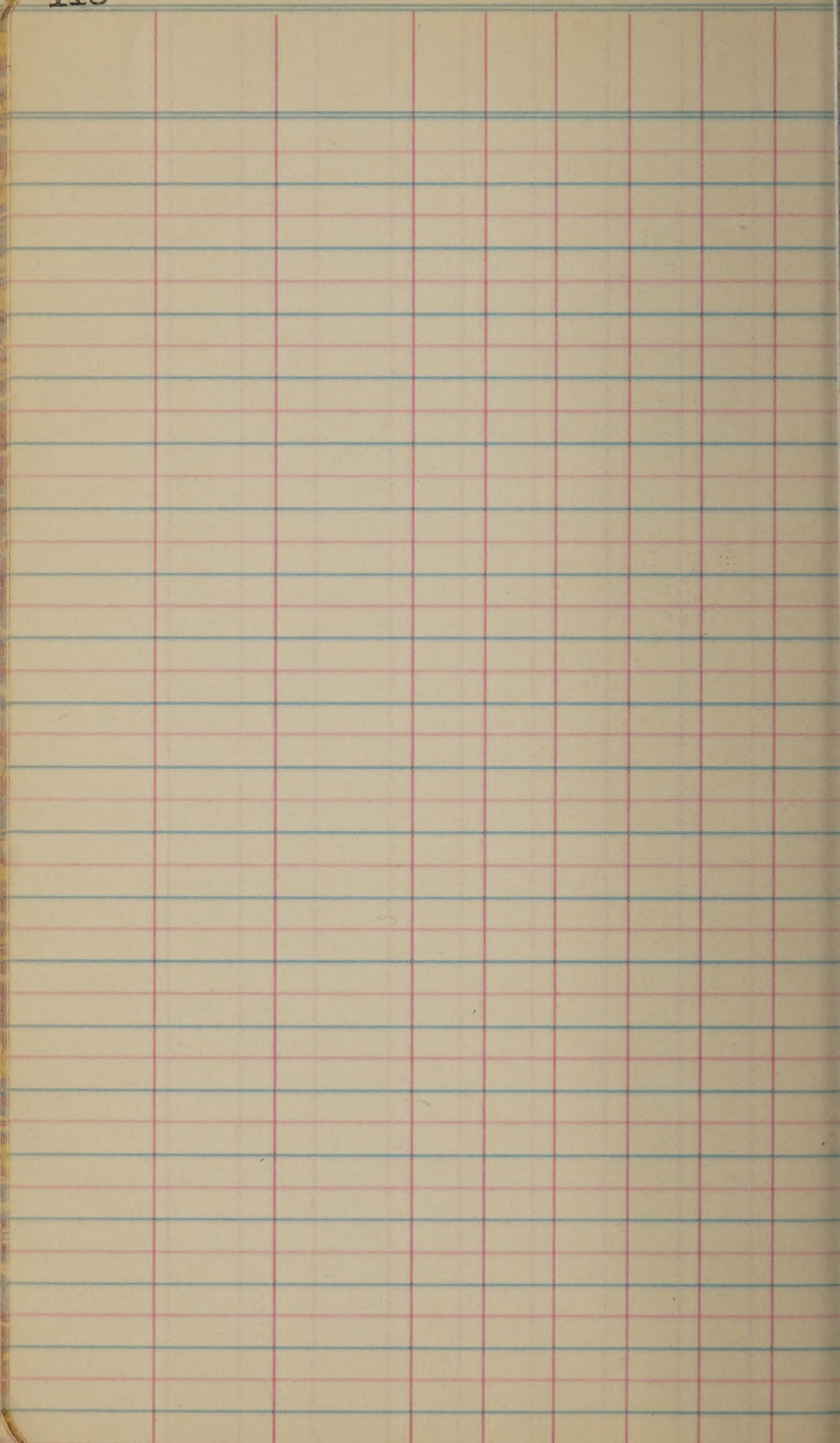


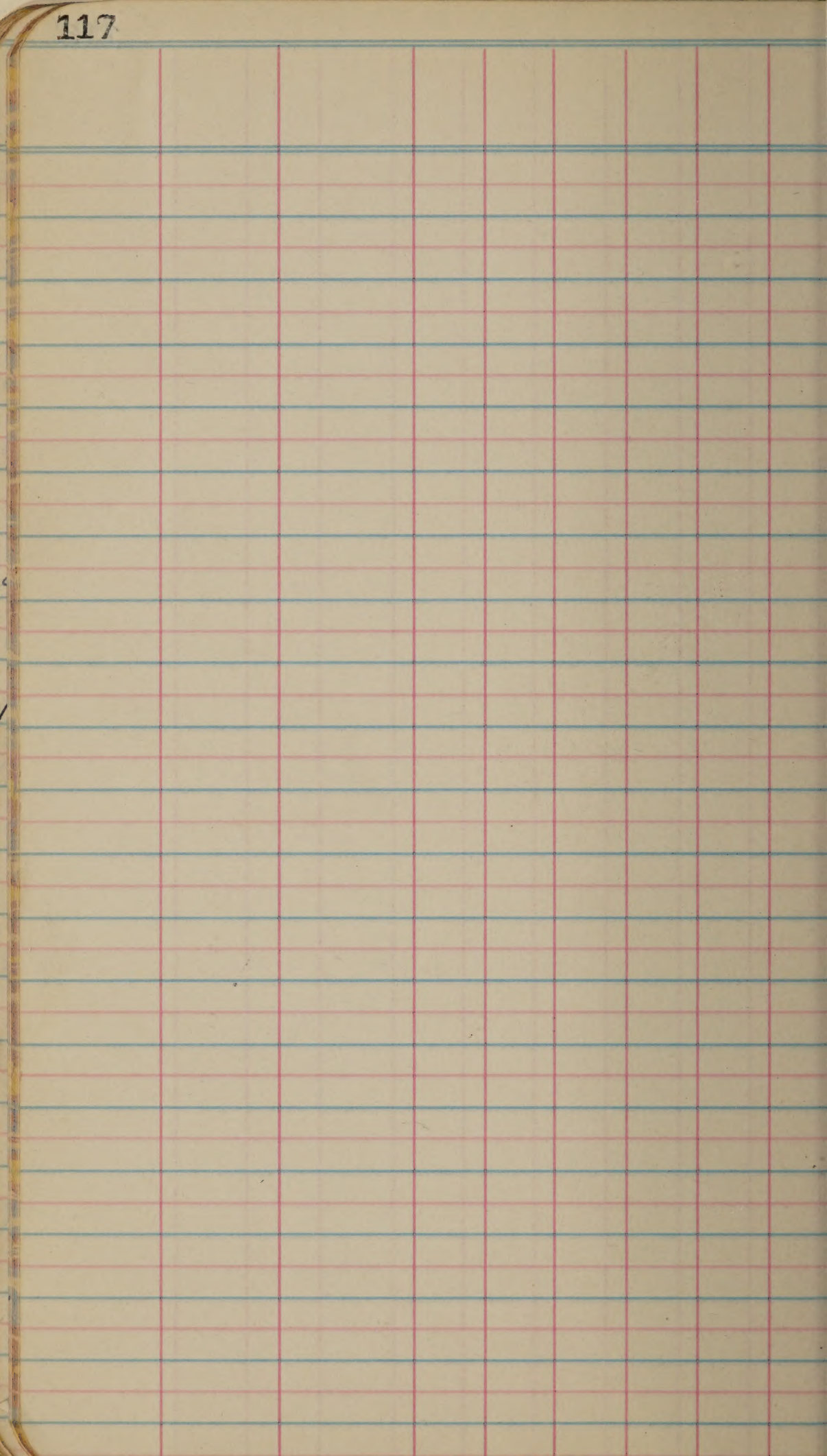


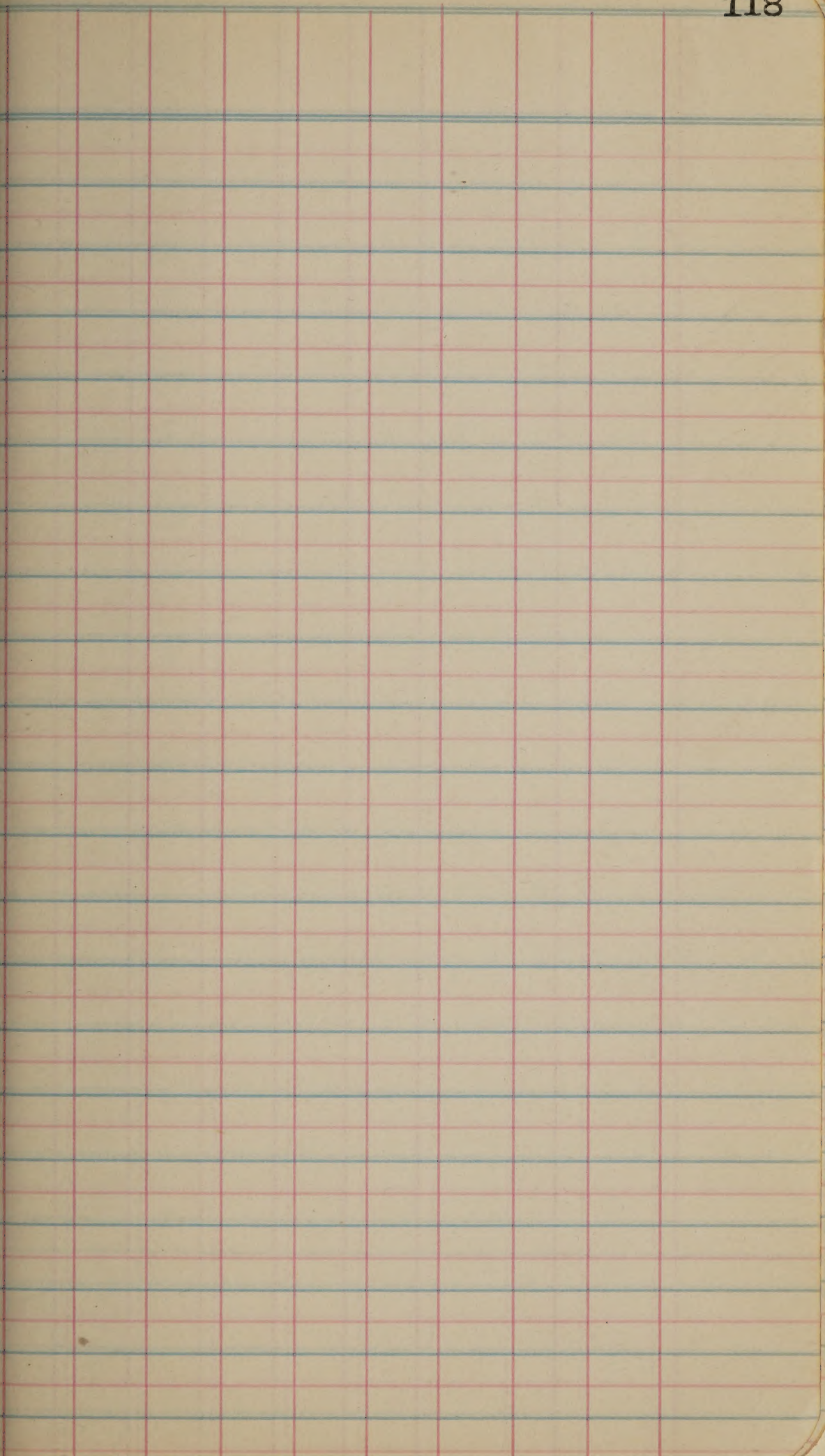


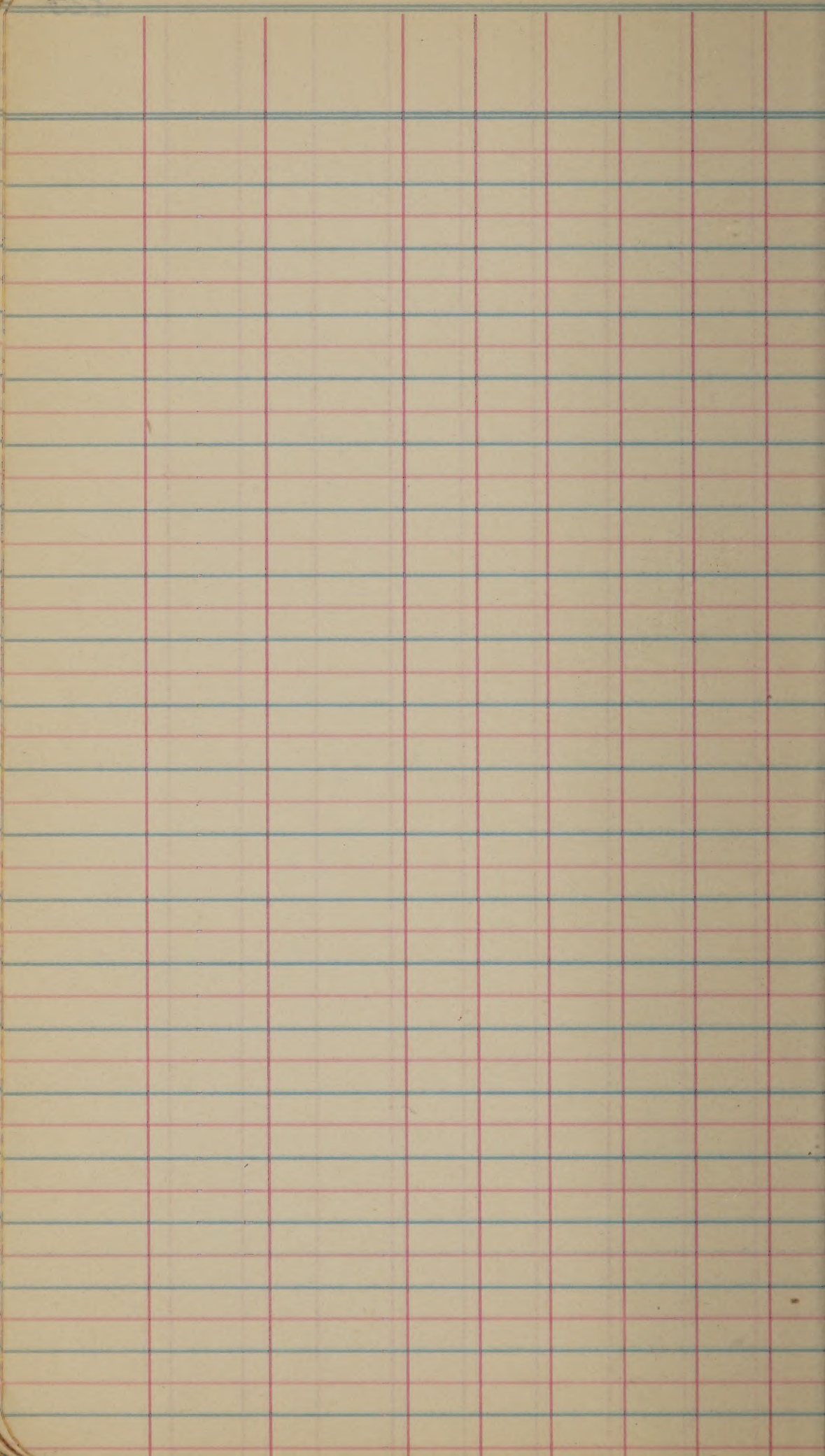


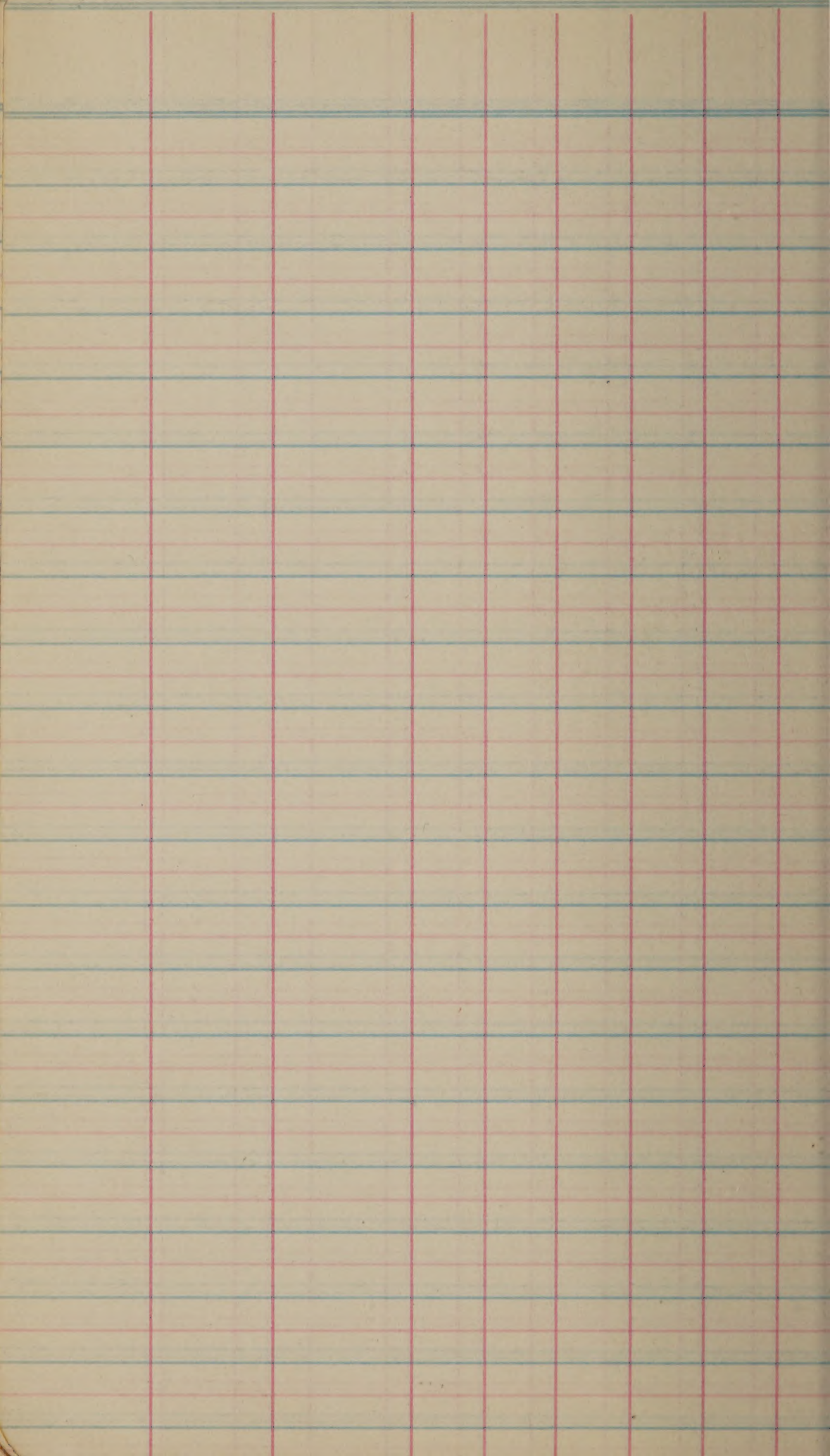


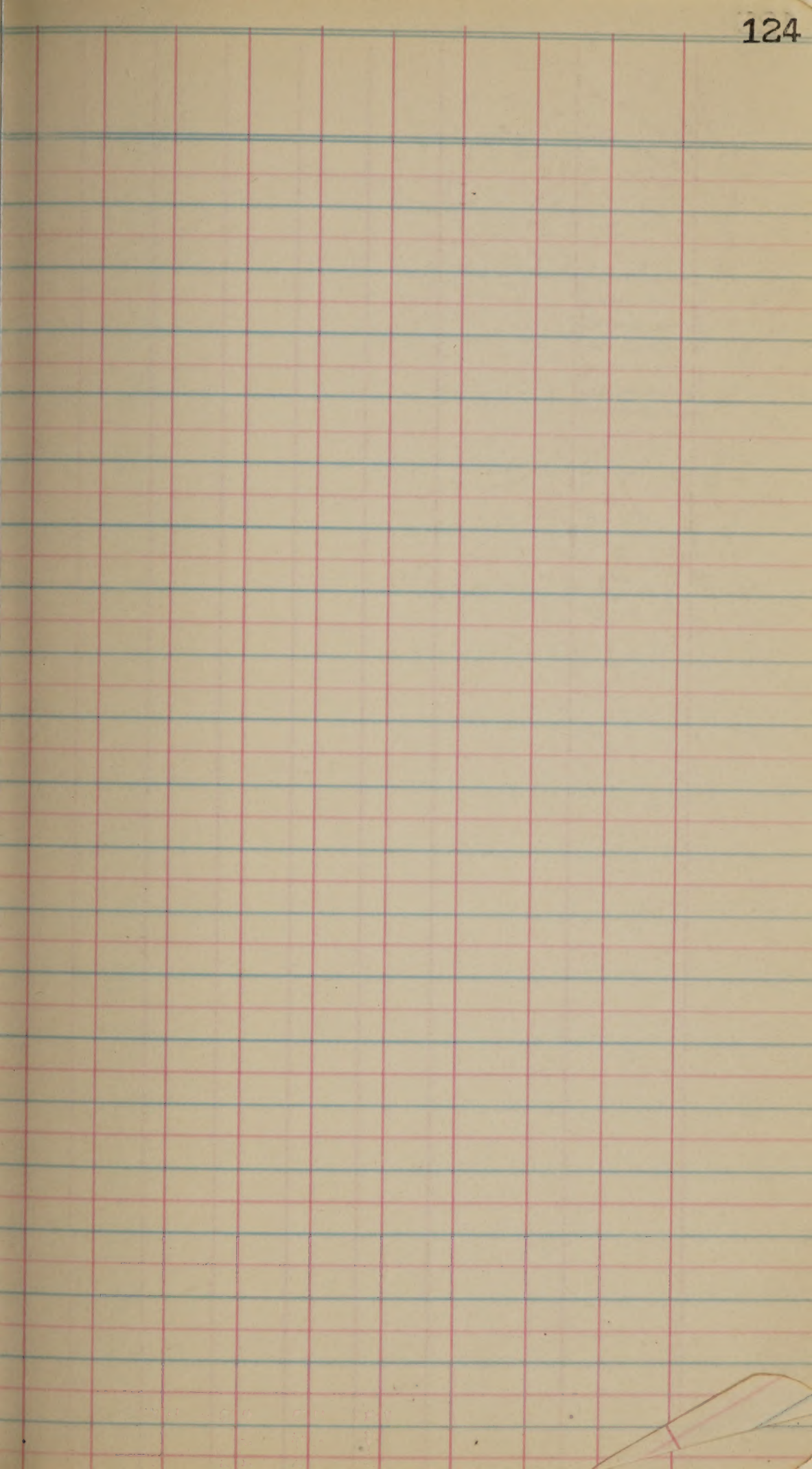


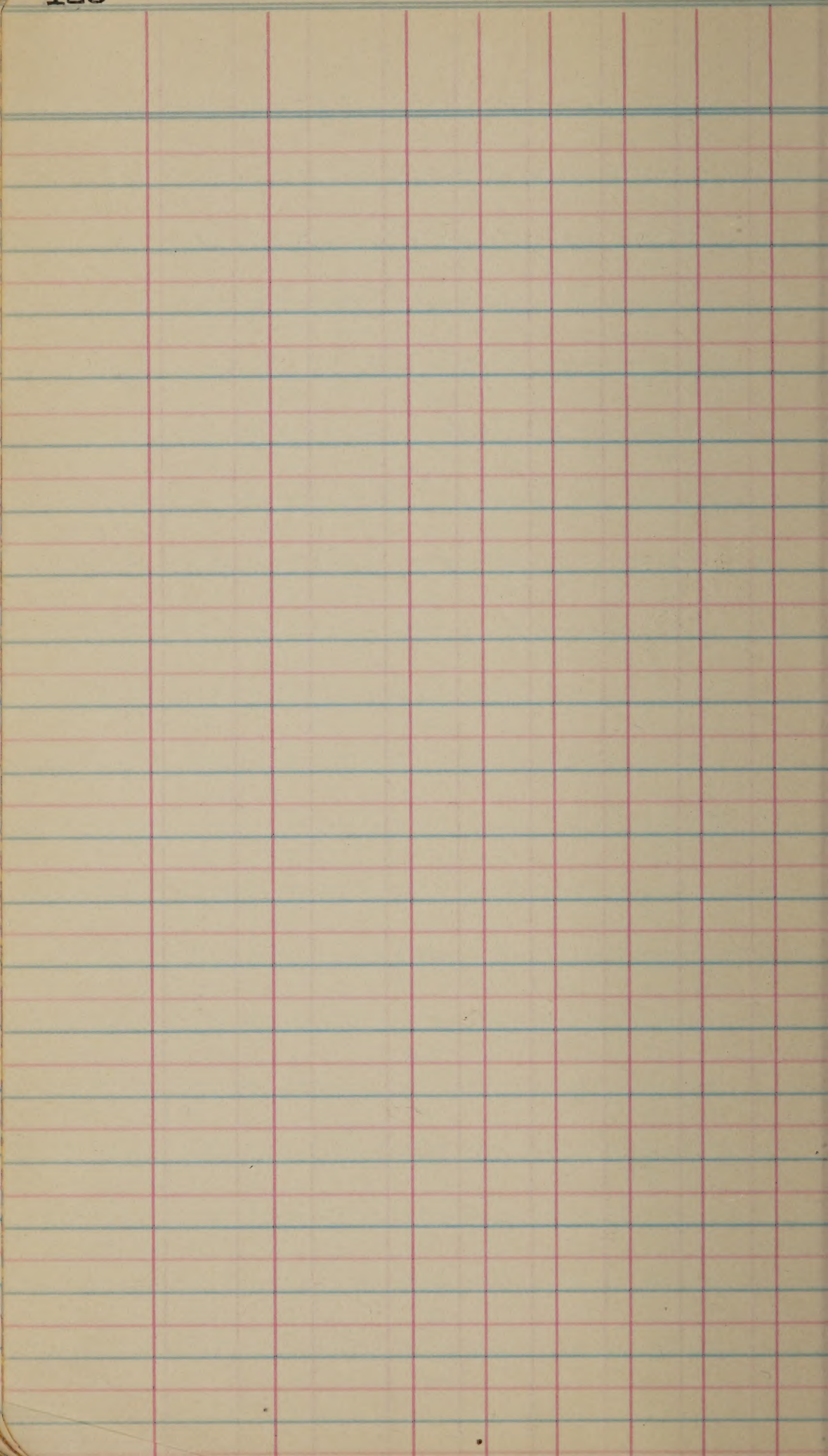


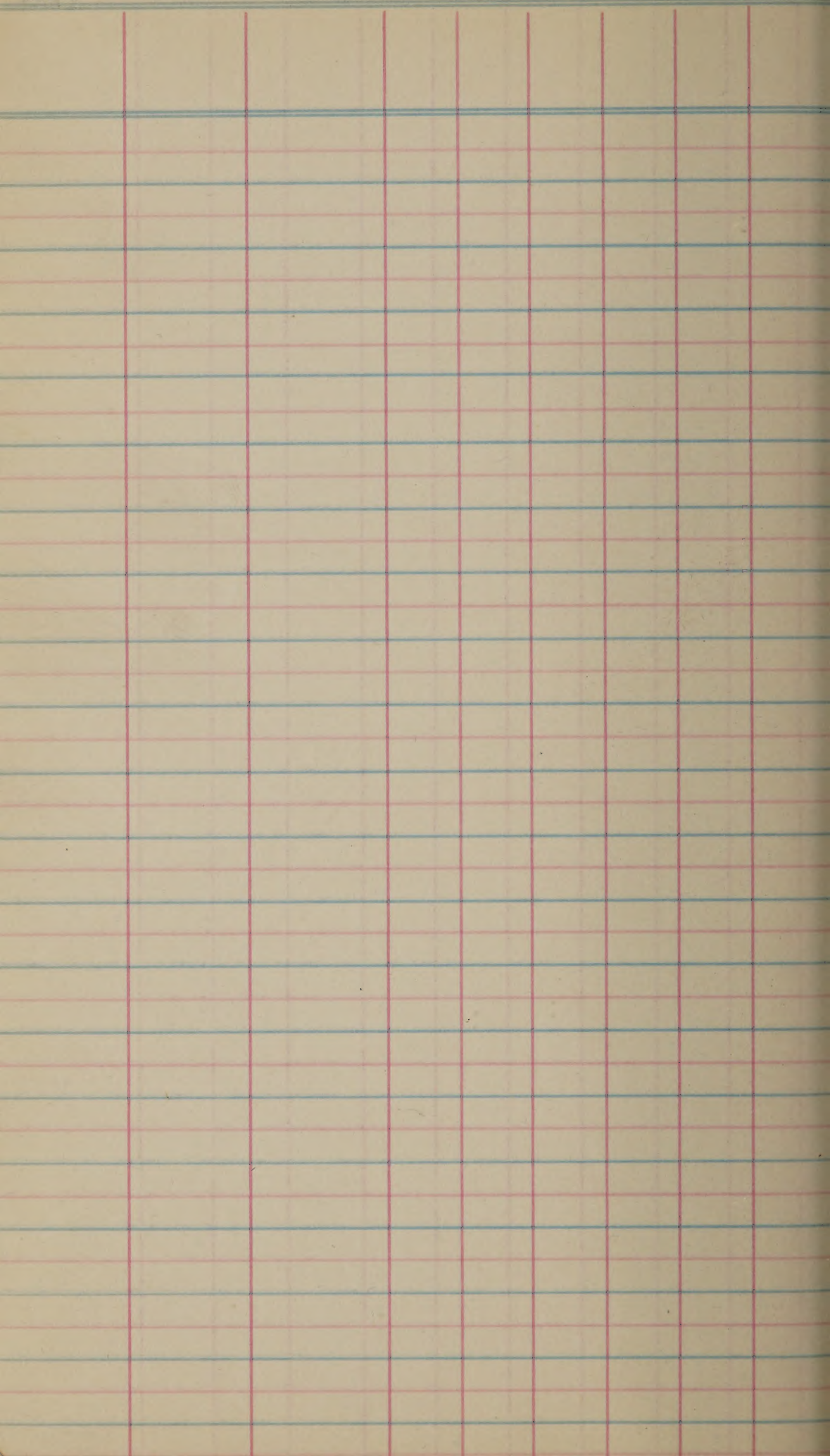


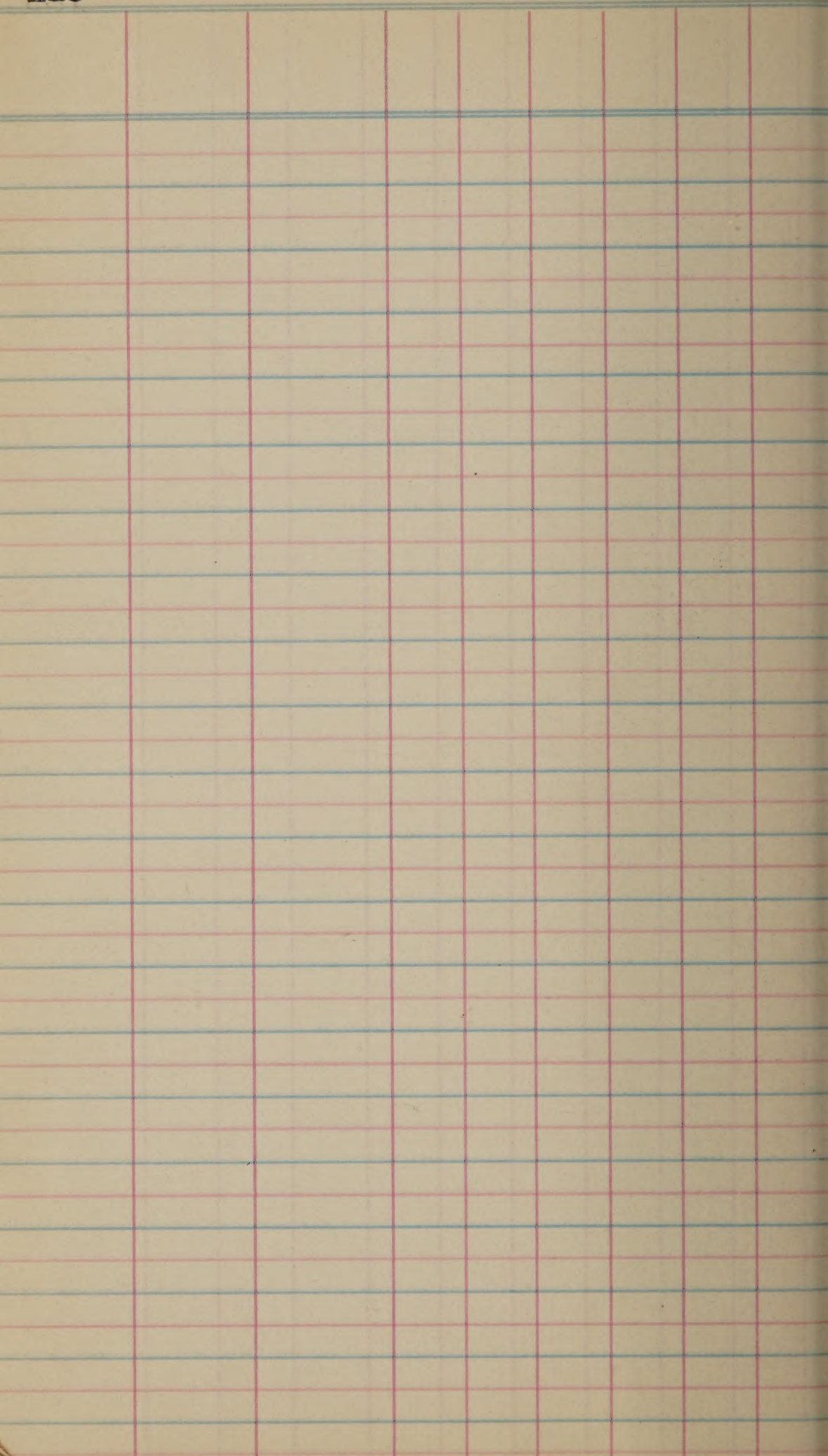


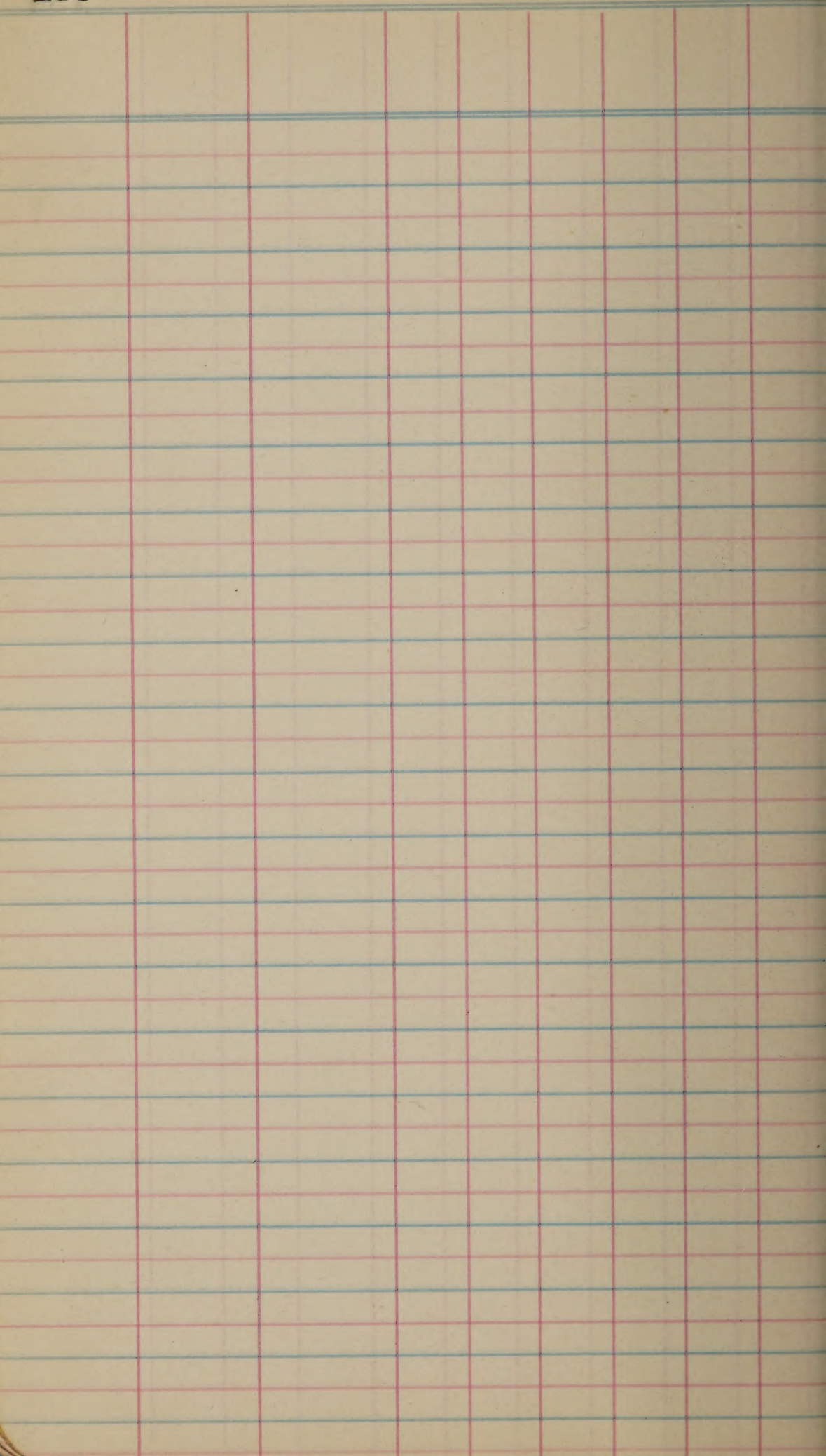


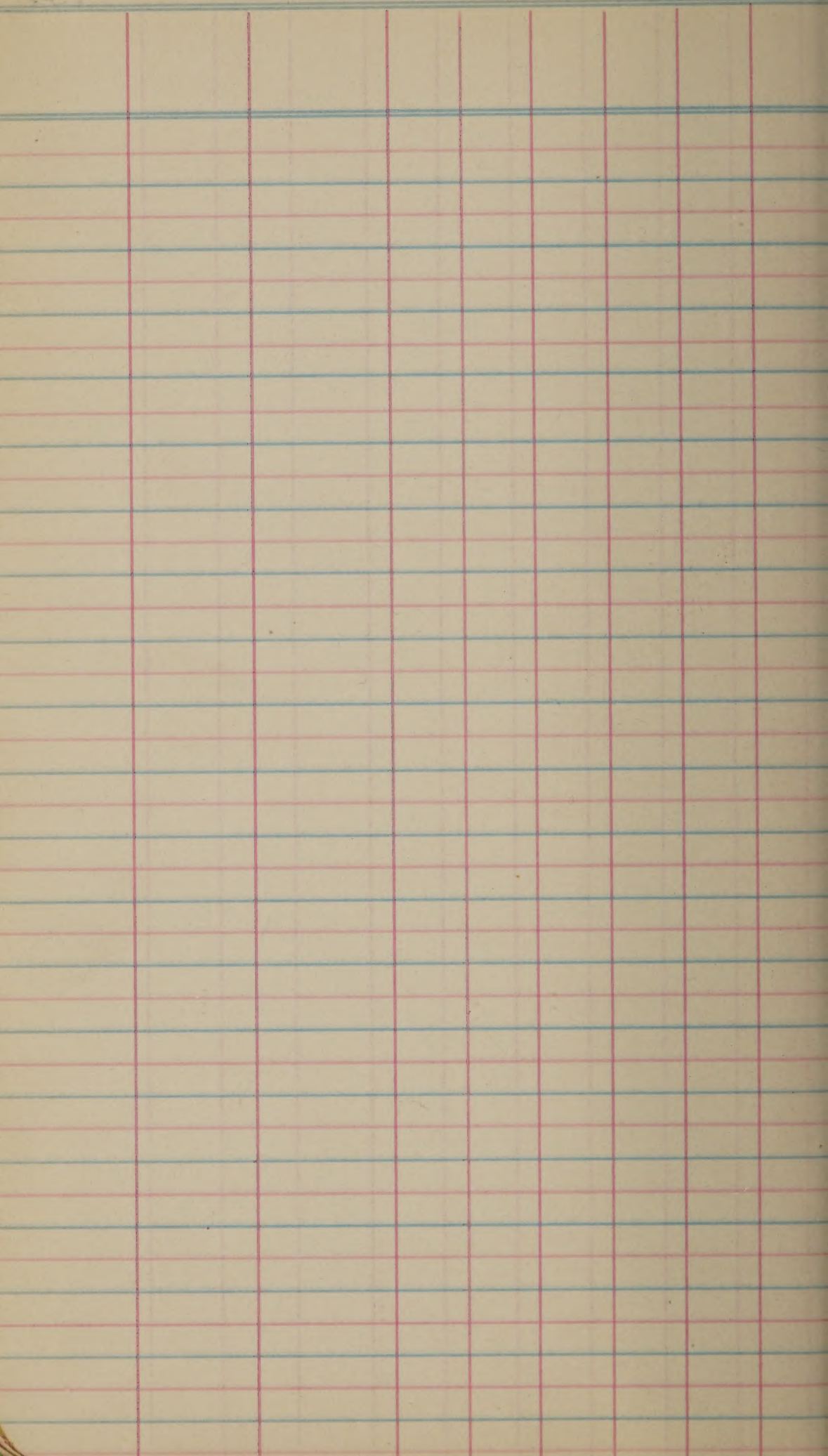


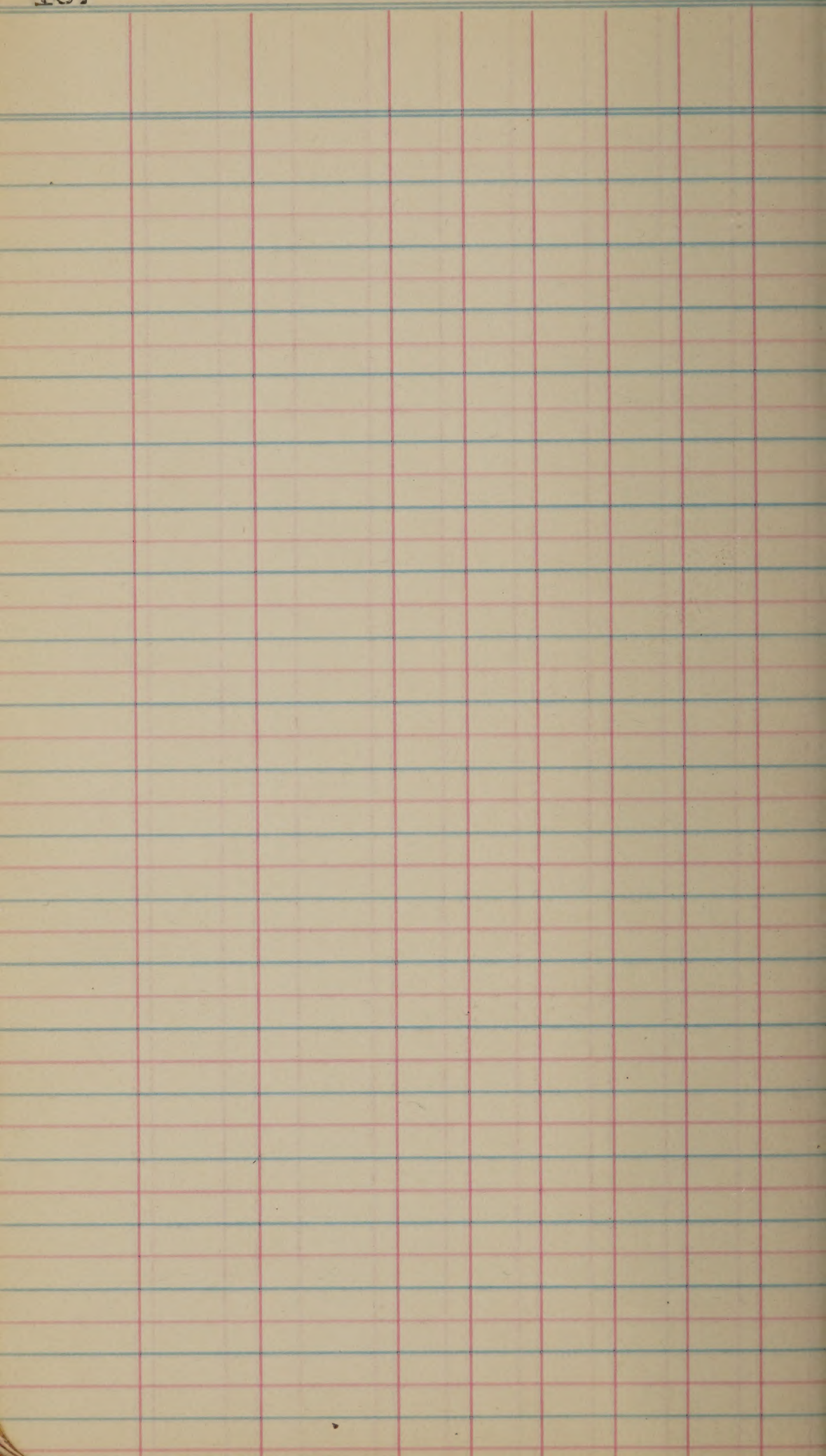


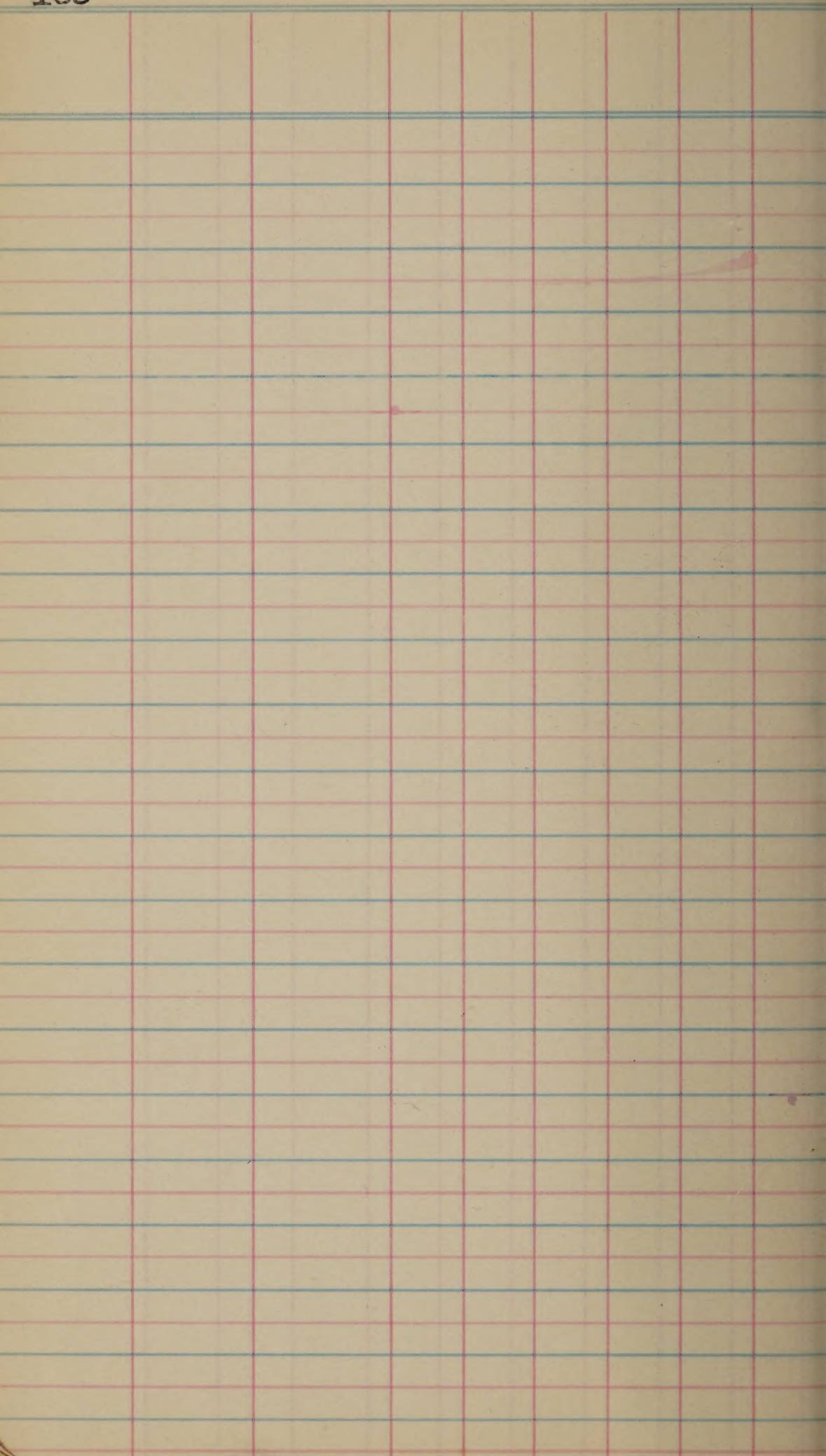


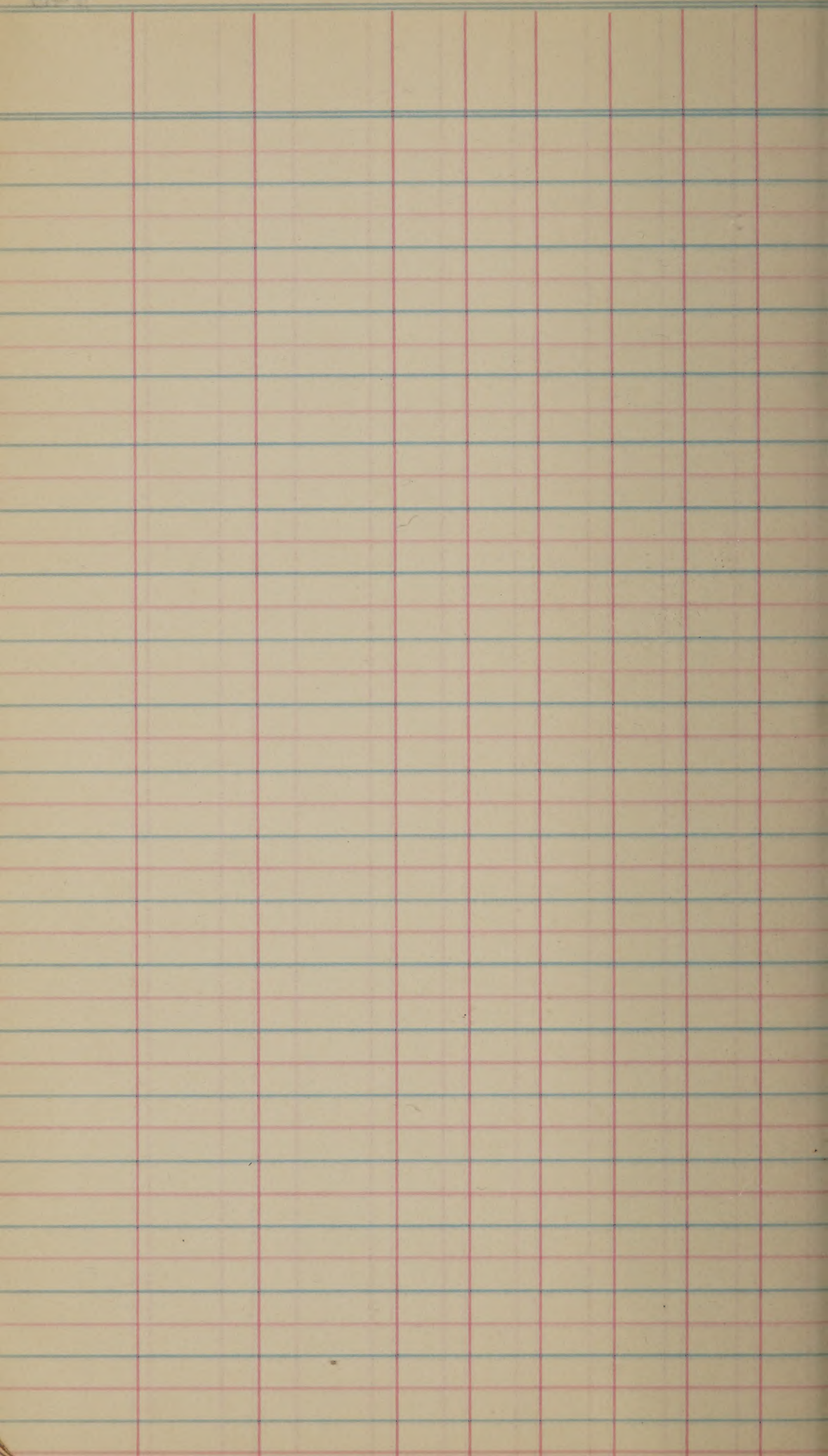












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